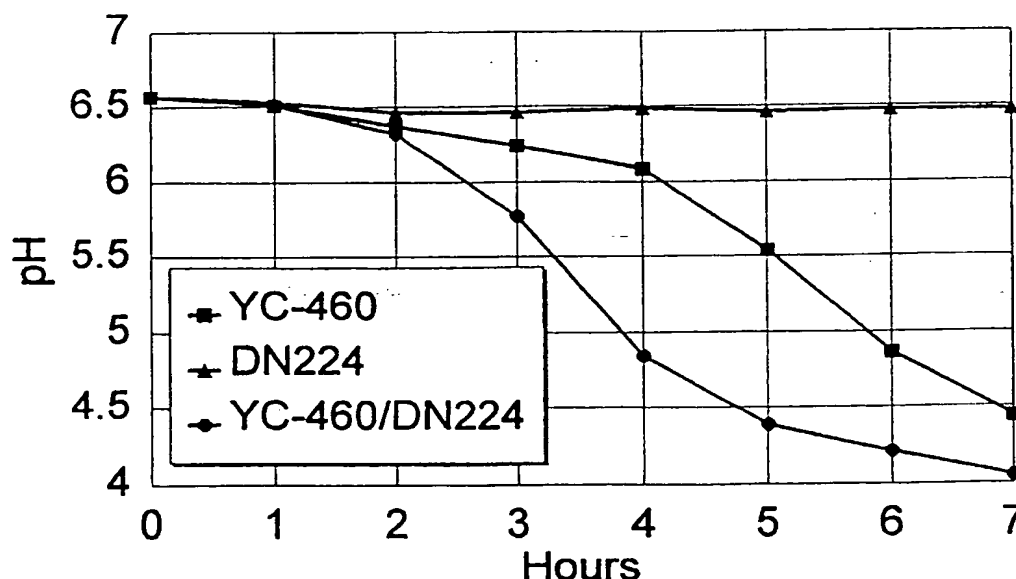


INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁶ : C12N 15/63, 9/02, C12P 7/56, 39/00, C12N 1/20, A23C 9/123		A2	(11) International Publication Number: WO 98/54337
			(43) International Publication Date: 3 December 1998 (03.12.98)
(21) International Application Number: PCT/DK98/00210 (22) International Filing Date: 25 May 1998 (25.05.98) (30) Priority Data: 0633/97 30 May 1997 (30.05.97) DK 60/048,337 30 May 1997 (30.05.97) US (71) Applicant (for all designated States except US): CHR. HANSEN A/S [DK/DK]; Bøge Allé 10-12, DK-2970 Hørsholm (DK). (72) Inventors; and (75) Inventors/Applicants (for US only): KRINGELUM, Børge [DK/DK]; Vårbuen 48, DK-2750 Ballerup (DK). NILS- SON, Dan [DK/DK]; Gefionsbakken 4A, DK-3060 Es- pergærde (DK). (74) Agent: PLOUGMANN, VINGTOFT & PARTNERS; Sankt Annæ Plads 11, P.O. Box 3007, DK-1021 Copenhagen K (DK).		(81) Designated States: AL, AM, AT, AT (Utility model), AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, CZ (Utility model), DE, DE (Utility model), DK, DK (Utility model), EE, EE (Utility model), ES, FI, FI (Utility model), GB, GE, GH, GM, GW, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SK (Utility model), SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published Without international search report and to be republished upon receipt of that report.	

(54) Title: LACTIC ACID BACTERIAL STARTER CULTURES AND COMPOSITIONS THEREOF



(57) Abstract

Methods of enhancing the growth rate and/or controlling the metabolic activity of lactic acid bacteria and of improving the shelf life and/or the quality of an edible product using lactic acid bacterial organisms which are defective in their pyruvate metabolism. There is also provided starter culture compositions comprising such defective lactic acid bacteria as helper organisms and lactic acid bacterial starter culture strains. Useful helper organisms are *Lactococcus* strains which are defective with respect to pyruvate formate lyase (Pfl) and/or lactate dehydrogenase (Ldh) activity. The helper organisms may overexpress a gene coding for an NAD⁺ regenerating enzyme such as NADH oxidase encoded by *nox* gene.

FOR THE PURPOSES OF INFORMATION ONLY

Codes used to identify States party to the PCT on the front pages of pamphlets publishing international applications under the PCT.

AL	Albania	ES	Spain	LS	Lesotho	SI	Slovenia
AM	Armenia	FI	Finland	LT	Lithuania	SK	Slovakia
AT	Austria	FR	France	LU	Luxembourg	SN	Senegal
AU	Australia	GA	Gabon	LV	Latvia	SZ	Swaziland
AZ	Azerbaijan	GB	United Kingdom	MC	Monaco	TD	Chad
BA	Bosnia and Herzegovina	GE	Georgia	MD	Republic of Moldova	TG	Togo
BB	Barbados	GH	Ghana	MG	Madagascar	TJ	Tajikistan
BE	Belgium	GN	Guinea	MK	The former Yugoslav Republic of Macedonia	TM	Turkmenistan
BF	Burkina Faso	GR	Greece	ML	Mali	TR	Turkey
BG	Bulgaria	HU	Hungary	MN	Mongolia	TT	Trinidad and Tobago
BJ	Benin	IE	Ireland	MR	Mauritania	UA	Ukraine
BR	Brazil	IL	Israel	MW	Malawi	UG	Uganda
BY	Belarus	IS	Iceland	MX	Mexico	US	United States of America
CA	Canada	IT	Italy	NE	Niger	UZ	Uzbekistan
CF	Central African Republic	JP	Japan	NL	Netherlands	VN	Viet Nam
CG	Congo	KE	Kenya	NO	Norway	YU	Yugoslavia
CH	Switzerland	KG	Kyrgyzstan	NZ	New Zealand	ZW	Zimbabwe
CI	Côte d'Ivoire	KP	Democratic People's Republic of Korea	PL	Poland		
CM	Cameroon	KR	Republic of Korea	PT	Portugal		
CN	China	KZ	Kazakstan	RO	Romania		
CU	Cuba	LC	Saint Lucia	RU	Russian Federation		
CZ	Czech Republic	LI	Liechtenstein	SD	Sudan		
DE	Germany	LK	Sri Lanka	SE	Sweden		
DK	Denmark	LR	Liberia	SG	Singapore		
EE	Estonia						

LACTIC ACID BACTERIAL STARTER CULTURES AND COMPOSITIONS THEREOF

FIELD OF INVENTION

The present invention relates to the field of lactic acid bacterial starter cultures and in particular there is provided the means of enhancing the growth rate and/or controlling the metabolic activity of lactic acid bacteria by cultivating the lactic acid bacteria in association with a lactic acid bacterial helper organism which has a defect in its pyruvate metabolism. Such a helper organism is also useful as a means of improving the shelf life and/or quality of edible products.

TECHNICAL BACKGROUND AND PRIOR ART

Lactic acid bacteria are used extensively as starter cultures in the food industry in the manufacture of fermented products including milk products such as e.g. yoghurt and cheese, meat products, bakery products, wine and vegetable products.

As used herein the term "lactic acid bacteria" refers to gram-positive, microaerophilic or anaerobic bacteria which ferment sugars with the production of acids including lactic acid as the predominantly produced acid, acetic acid, formic acid and propionic acid. The industrially most useful lactic acid bacteria are found among *Lactococcus* species, such as *Lactococcus lactis*, *Lactobacillus* species, *Streptococcus* species, *Leuconostoc* species, *Pediococcus* species and *Propionibacterium* species. Also the strict anaerobes belonging to the genus *Bifidobacterium* is generally included in the group of lactic acid bacteria.

When a lactic acid bacterial starter culture is added to milk or any other edible starting material and appropriate condi-

tions for growth and metabolic activity of the starter culture are provided, the bacteria will start to propagate after a period of time known as the lag phase, during which the bacteria adapt to the new conditions. Once propagation of the bacteria is initiated it is rapid with concomitant conversion of citrate, lactose or other sugars into lactic acid/lactate as the major acidic metabolite, and possibly other acids including acetate, resulting in a pH decrease. In addition, several other metabolites such as e.g. acetaldehyde, α -acetolactate, acetoin, diacetyl and 2,3-butylene glycol (butanediol) are produced during the growth of the lactic acid bacteria.

Generally, the growth rate and the metabolic activity of lactic acid bacterial starter cultures can be controlled by selecting appropriate growth conditions for the strains of the specific starter culture used such as appropriate growth temperature, oxygen tension and content of nutrients.

Thus, it is known in the dairy industry that a reduction of the oxygen content of the milk raw material will result in a more rapid growth of the added lactic acid bacteria which in turn results in a more rapid acidification of the inoculated milk. Currently, such a reduction of the oxygen content is carried out by heating the milk in open systems, by deaerating the milk in vacuum or by a sparging treatment. Alternative means of reducing the oxygen content include the addition of oxygen scavenging compounds.

Lactic acid bacterial starter cultures are commonly used in the food industry as mixed strain cultures comprising one or several species. For a number of mixed strain cultures such as yoghurt starter cultures typically comprising strains of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*, a symbiotic relationship between the species has been reported, assumingly due to proteolytic activity of at least one of the strains (Rajagopal et al. J. Dairy Sci., 1990 73:894-899). It has also been reported that in such mixed yoghurt cultures,

stimulation of growth of the *Lactobacillus* component is due to the inherent formation of formic acid by the *Streptococcus thermophilus* (Suzuki et al., 1986). A further example of a symbiotic relationship between strains in a mixed culture is disclosed in EP 0 111 392 A2 where it is demonstrated that selected wild-type *Streptococcus thermophilus* strains having a relatively high oxygen uptake ability improves the survival of a strictly anaerobic *Bifidobacterium* species when it is combined with the *Streptococcus* strain.

However, the prior art is not aware of any generally applicable biological method whereby the growth and metabolic activity of lactic acid bacterial starter cultures can be enhanced. It is therefore a primary objective of the present invention to provide such a method.

SUMMARY OF THE INVENTION

Accordingly, the present invention relates in a first aspect to a method of enhancing the growth rate and/or controlling the metabolic activity of a lactic acid bacterial strain, comprising cultivating the strain in association with a lactic acid bacterial helper organism that is defective in its pyruvate metabolism.

In a further aspect there is provided a method of improving the shelf life and/or the quality of an edible product comprising adding to the product a lactic acid bacterial strain that is defective in its pyruvate metabolism and in a still further aspect the invention pertains to a starter culture composition comprising a lactic acid bacterium and a lactic acid bacterial helper organism that is defective in its pyruvate metabolism, said helper organism being capable of enhancing the growth rate and/or controlling the metabolic activity of the lactic acid bacterium.

In yet another aspect the invention pertains to a lactic acid bacterium that is defective in at least one enzyme involved in the pyruvate metabolism and in which a gene capable of regenerating NAD^+ is overexpressed.

5 DETAILED DISCLOSURE OF THE INVENTION

It is a primary objective of the present invention to provide a generally applicable method of enhancing the growth rate and/or controlling the metabolic activity of a lactic acid bacterial starter culture. The method comprises cultivating the culture
10 in association with a lactic acid bacterial helper organism which is defective in its pyruvate metabolism.

It will be understood that enhancement of the growth rate relates to any effect resulting in a higher number of starter culture cells in the medium after a given period of time, i.e.
15 the lactic acid bacterial cells propagate at a higher rate than that obtained without the helper organism, or the cells start propagating at an earlier point in time at a rate equal to or higher as compared to propagation of the lactic acid bacteria without the helper organism.

20 As used herein, the expression "controlling the metabolic activity" refers to the increased or decreased production of any metabolite produced by the starter culture, including the production of acids, such as lactic acid, acetic acid, formic acid and/or propionic acid. Examples of other metabolites of
25 relevance, the production of which may be controlled, include aroma compounds such as acetaldehyde, α -acetolactate, acetoin, diacetyl and 2,3-butylene glycol (butanediol).

In accordance with the invention, the lactic acid bacterial helper organism is defective in its pyruvate metabolism. As
30 used herein the expression "defective in its pyruvate metabo-

lism" indicates that the helper organism in comparison with the parent strain has an altered metabolism of pyruvate, i.e. an increased or decreased production of one or more metabolites derived from pyruvate.

- 5 Such an altered metabolism of pyruvate can be the result of the helper organism being defective in its ability to express at least one enzyme selected from the group consisting of pyruvate formate lyase, pyruvate dehydrogenase, lactate dehydrogenase, acetolactate synthetase, second acetolactate synthetase, acetolactate decarboxylase and diacetyl reductase.
- 10 As used herein the expression "defective in its ability to express any of the above enzymes" indicates that the helper organism as compared to the parent strain from which it is derived has a reduced production of the enzyme or that the
- 15 enzyme is not expressed at all, irrespective of the growth conditions.

- Examples of lactic acid bacterial helper organisms which are defective in their ability to express at least one of the above mentioned enzymes include the *Lactococcus lactis* subspecies
- 20 *lactis* strain DN223 which is defective both in the pyruvate formate lyase (Pfl⁻) enzyme and in the lactate dehydrogenase enzyme (Ldh⁻) and the *Lactococcus lactis* subspecies *lactis* strain DN224 which is Ldh defective.

- In one useful embodiment of the above method, the cultivation
- 25 of a lactic acid bacterial strain of the starter culture in association with the helper organism results in an enhancement of the acid production of the strain.

- Evidently, the above-mentioned enhanced production of acids will result in a pH decrease of the medium inoculated with the
- 30 associative culture (a starter culture in association with the helper organism according to the invention) which exceeds that obtained in the same medium inoculated with the starter culture

alone. The difference in pH of the medium inoculated with the starter culture alone and the medium inoculated with the associative culture is referred to herein as ΔpH . In useful embodiments of the invention the enhanced acid production results in a ΔpH of at least 0.05 after 3 hours or more of cultivation, such as a ΔpH of at least 0.1 after 3 hours or more of cultivation, e.g. a ΔpH of at least 0.5 after 3 hours or more of cultivation, such as a ΔpH of at least 0.8 after 3 hours or more of cultivation, e.g. a ΔpH of at least 1.0 after 3 hours or more of cultivation.

In useful embodiments of the present invention the lactic acid bacterial starter culture is a mixed strain culture comprising at least two strains of lactic acid bacteria. Examples of such mixed strain cultures are described in the below examples. Thus, in particularly preferred embodiments of the invention the helper organism is capable of enhancing the growth rate of at least one of the mixed strain culture strains and/or capable of controlling the metabolic activity of at least one of the strains of the lactic acid bacterial mixed strain culture. Growth conditions which are in all respects optimal for all strains of such lactic acid bacterial mixed strain cultures may not be found. Therefore, the metabolic activity of a mixed strain culture may be controlled selectively by choosing a temperature which favor an increased production of desired metabolites by one or more strains, but which on the other hand may result in a decreased production of other metabolites by other strains. However, the overall result of cultivating a lactic acid bacterial mixed strain culture with a helper organism according to the invention as compared to the lactic acid bacterial mixed strain culture being cultivated alone is an increased number of cells, an increased production of one or more metabolites, including acids and aroma compounds and/or a decreased production of one or more metabolites.

Industrial production of edible products typically includes

process steps such as mixing, pumping or cooling whereby the degree of oxygen saturation of the edible product is increased and, as a result, the edible product starting material may have a relatively high initial oxygen content (high degree of oxygen saturation) which is unfavorable for lactic acid bacterial starter cultures. It has now surprisingly been found that when the starter culture is cultivated in an edible product starting material having an initial degree of oxygen saturation of 10% or higher such as 20% or higher in association with a helper organism according to the invention, its growth rate is substantially enhanced and/or its metabolic activity is controlled as compared to cultivating it without the helper organism under the same conditions.

In useful embodiments of the invention the helper organism is a lactic acid bacterium capable of reducing the amount of oxygen present in the medium. Thus, in particularly preferred embodiments of the invention the helper organism is capable of reducing the amount of oxygen present in the medium by at least 1% per hour including by at least 10% per hour, such as by at least 20% per hour, e.g. by at least 30% per hour. The reduction may even be by at least 40% per hour including by at least 50% per hour, such as by at least 60% per hour, e.g. by at least 70% per hour, such as by at least 80% or by at least 90% per hour.

The method of enhancing the growth rate and/or controlling the metabolic activity according to the invention implies that an increased growth rate and/or control of metabolic activity of lactic acid bacterial starter culture can be obtained even in a medium having a low degree of oxygen saturation, such as in the range of 1-10%. However, the method may be particularly useful when the lactic acid bacterial starter culture is cultivated in an edible product starting material having an initial oxygen saturation of 10% or more, e.g. 20% or more, such as 40% or more, e.g. 50% or more, such as 60% or more, e.g. 70% or more,

such as 80% or more, and e.g 90% or more, such as an initial oxygen saturation of 95% or more.

In general, the helper organism is a derivative of a lactic acid bacterium. As used herein the expression "derivative of a lactic acid bacterium" encompasses a lactic acid bacterial mutant which is derived by selecting a spontaneously occurring mutant of a wild-type strain of a lactic acid bacterium or alternatively, by constructing a mutant of a wild-type lactic acid bacterial strain or a previously mutated strain. This construction can be made by subjecting a strain to any conventional mutagenization treatment including treatment with chemical mutagens and UV light.

A mutant can also be constructed by genetic modifications in the parent strain including deletions, insertions, substitutions of nucleotides. These genetic modifications can be obtained by techniques known in the art to introduce such modifications, including DNA recombination techniques including site directed mutagenesis, polymerase chain reaction techniques, random or quasi-random mutagenesis using any mutagen, in vitro mutagenesis or any other method known to introduce genetic modifications into substances comprising or being derived from naturally occurring nucleic acids or amino acids. In accordance with the invention, the derivative of a lactic acid bacterium can e.g. be derived from a *Lactococcus* species, such as *Lactococcus lactis*, a *Lactobacillus* species, a *Streptococcus* species, a *Leuconostoc* species, a *Pediococcus* species, a *Propionibacterium* species or a *Bifidobacterium* species.

In this context, one preferred species is *Lactococcus lactis* including *Lactococcus lactis* subspecies *lactis* including biovar *diacetylactis*. Examples of suitable helper organisms are *Lactococcus lactis* subspecies *lactis* strain DN223 which has been deposited under the accession No. DSM 11036 and

Lactococcus lactis subspecies *lactis* strain DN224 which has been deposited under the accession No. DSM 11037. The DN223 and DN224 strains are described in WO 98/07843. In the following reference examples details are given for the isolation of these strains.

It has been found that derivatives, such as the above DN223 and DN224 strains, that have, relative to the parents, a reduced production of acid, are particularly suitable in the above method of enhancing growth rate or controlling metabolic activity.

The enhancement of the growth rate and/or controlled metabolic activity obtained by the above method can be provided when cultivating the starter culture in any media supporting the growth of lactic acid bacteria. Thus, the effect can be obtained in a variety of edible product components or ingredients such as milk, meat, flour dough, wine and plant materials, such as vegetables, fruits or fodder crops.

The starter culture and the helper organism is added in amounts which result in a number of viable cells of each component which is at least 10^3 colony forming units (CFU) per gram of the edible product starting materials, such as at least 10^4 CFU/g including at least 10^5 CFU/g, such as at least 10^6 CFU/g, e.g. at least 10^7 CFU/g, such as at least 10^8 CFU/g, e.g. at least 10^9 CFU/g, such as at least 10^{10} CFU/g, e.g. at least 10^{11} CFU/g of the edible product starting materials.

In preferred embodiments of the present invention the ratio between helper organism cells and lactic acid bacterial culture cells is in the range of 1000:1 to 1:1000 such as 500:1 to 1:500, e.g. 100:1 to 1:100, such as in the range of 50:1 to 1:50, e.g. in the range of 20:1 to 1:20, such as in the range of 10:1 to 1:10 or in the range of 5:1 to 1:5 such as in the range

of 2:1 to 1:2.

In the metabolism of lactic acid bacteria it is required to regenerate NAD^+ . Several of the enzymes involved in the pyruvate metabolism including Ldh is capable of this regeneration by converting pyruvate to lactate. Accordingly, in a lactic acid bacterial strain that has a defect in its pyruvate metabolism which implies that the ability of the strain to regenerate NAD^+ is reduced, there is a need for alternative ways of providing the required amount of this essential compound. One such alternative way which is naturally available in lactic acid bacteria is regeneration by means of NADH oxidases of which three types have been reported (Condon, 1987). The first two are non-haem flavoproteins, one of which catalyses the reduction of O_2 to H_2O_2 , the other one the reduction of O_2 to H_2O . One example of the latter type of enzyme, i.e. an H_2O forming NADH oxidase is the enzyme encoded by the *nox* gene. This enzyme regenerates two equivalents of NAD^+ under oxygen consumption.

It is therefore contemplated that the enhancing effect of a helper organism according to the invention can be further improved by overexpressing an O_2 reducing (i.e. O_2 consuming) enzyme including the enzyme encoded by a *nox* gene present in the organism.

Accordingly, in a further embodiment of the present method the helper organism is one wherein a gene coding for an enzyme that is capable of regenerating NAD^+ including the above NADH oxidases is overexpressed. In the present context, the term "overexpressed" indicates that the level of expression of the gene is increased relative to that of the parent strain from which the helper organism overexpressing the gene is derived. Thus, a helper organism that is capable of overexpressing the gene coding for the NAD^+ regenerating enzyme preferably expresses the gene at a level which is at least 10% higher than the level at which the gene is expressed in the parent such as

at least 25% higher, e.g. at least 50% higher. It is particularly preferred that the level of expression is at least 100% higher than that of the parent.

5 The overexpression of the gene can be provided by methods which are known in the art such as e.g. by introducing in the helper organism multiple copies of the gene on the chromosome and/or on extrachromosomal elements including plasmids, phages or cosmids.

10 Alternatively, the overexpression is the result of operably linking a gene or genes naturally occurring in the helper organism or a gene/genes that is/are inserted into the organism to a regulatory sequence that enhances the expression either at the transcriptional or the translational level. In this context, one useful approach is to link the gene operably to a strong homologous or heterologous promoter which optionally is 15 a regulatable promoter. Interesting promoters are tRNA and rRNA promoters including the PI and PII promoters and the purD promoter from *Lactococcus lactis* subspecies *lactis* as described in WO 94/16086 to which there is referred.

20 A regulatable promoter regulating the expression of the gene coding for an NAD⁺ regenerating enzyme can suitably be regulated by a factor selected from pH, the growth temperature, a temperature shift eliciting the expression of heat shock genes, the composition of the growth medium including the ionic strength/NaCl content and the presence/absence of purine 25 nucleotide precursors, and the growth phase/growth rate of the bacterium.

It is also possible to obtain a helper organism having an increased NAD⁺ regenerating activity by altering the structure 30 of the enzyme e.g. by modifying the coding sequence or post-translationally by methods which are known *per se*.

In the present context, an example of a suitable NAD⁺ regen-

erating enzyme is the NADH oxidase encoded by the *nox* gene.

In accordance with the present method, the helper organism capable of overexpressing a NAD^+ regenerating enzyme includes an organism wherein the enzyme catalyses the reduction of O_2 to
5 H_2O or H_2O_2 , e.g. the enzyme having the sequence SEQ ID NO:2 as shown below. In useful embodiments the helper organism is an *Ldh⁻* strain.

As it is described above, lactic acid bacterial strains that are defective in their pyruvate metabolism include strains that
10 are capable of reducing the amount of oxygen in a medium. It has been found that such strains, when used alone, i.e. without the concomitant addition of a starter culture strain, can improve the shelf-life of edible products. Accordingly, it is another objective of the invention to provide a method of
15 improving the shelf life and/or the quality of an edible product, comprising adding to the product a lactic acid bacterial strain that is defective in its pyruvate metabolism as it is defined above. As used herein the term "shelf life" indicates the period of time in which the edible product is
20 acceptable for consumption. In one useful embodiment, the lactic acid bacterial strain is one that has a reduced production of lactic acid including a strain that essentially does not produce lactic acid.

In accordance with the invention, a lactic acid bacterial
25 strain that is useful for improving the shelf-life of edible products includes a strain as described above in which a gene coding for an enzyme that is capable of regenerating NAD^+ including the above NADH oxidases is overexpressed.

30 The above shelf-life improving effect can be obtained in a variety of edible product components or ingredients such as milk including non-pasteurized (raw) milk, meat, flour dough, wine and plant materials, such as vegetables, fruits or fodder

crops. As used herein, the term "milk" is intended to mean any type of milk or milk component including e.g. cow's milk, human milk, buffalo milk, goat's milk, sheep's milk, dairy products made from such milk, or whey.

- 5 The rate at which the above lactic acid bacterial culture removes oxygen is dependent on the conditions of the medium, e.g. the temperature. With temperatures in the edible product components or ingredients often being lower than room temperature, such as below 10°C, e.g. below 5°C, the rate of which
10 oxygen is removed may be as low as 1% per hour and still have an impact on the shelf life and/or quality of the edible product.

- When used in accordance with the above method the non-acidifying lactic acid bacterial culture is preferably mixed with
15 the edible product at the production site. Thus, as an example, when the edible product is non-pasteurized, raw milk the lactic acid bacterial culture can be added on the dairy farm to the milk subsequent to milking. Conveniently, the culture is added to the fresh milk in a cooling tank at the dairy farm or to a
20 storage tank at a dairy plant.

- In accordance with the method of the present invention it is also possible to achieve an enhancement of the biomass yield during starter culture production within a given period of time. Thus, this effect can be obtained when the volume of the
25 starter culture is increased stepwise, which is also referred to in the art as "bulk starter systems".

- As mentioned above, the invention provides in a further aspect a starter culture composition comprising at least one strain of a lactic acid bacterium and a lactic acid bacterial helper
30 organism as described above that is defective in its pyruvate metabolism as also described above, including a helper organism that has a reduced production of lactic acid such as a strain

that essentially does not produce lactic acid.

Typically, such compositions comprise the bacteria in a concentrated form including frozen, dried or freeze-dried concentrates typically having a concentration of viable cells which is at least 10^5 CFU per gram of the composition, such as at least 10^6 CFU/g including at least 10^7 CFU/g, e.g. at least 10^8 CFU/g, e.g. at least 10^{10} CFU/g, such as at least 10^{11} CFU/g, e.g. at least 10^{12} CFU/g, such as at least 10^{13} CFU/g of the composition. The composition may as further components contain cryoprotectants and/or conventional additives including nutrients such as yeast extract, sugars and vitamins.

In accordance with the invention there is also provided a lactic acid bacterium that is defective in at least one enzyme involved in the pyruvate metabolism as it is described above and in which a gene capable of regenerating NAD^+ is overexpressed, including a gene coding for an enzyme catalysing the reduction of O_2 to H_2O or H_2O_2 such as an $\text{NADH:H}_2\text{O}$ oxidase including the enzyme having the sequence SEQ ID NO:2.

As mentioned above, the invention also provides an isolated DNA fragment derived from a lactic acid bacterium comprising a gene coding for a polypeptide having $\text{NADH:H}_2\text{O}$ oxidase activity such as a DNA fragment which is selected from the group consisting of the sequence shown in SEQ NO ID:1 and a variant or derivative hereof which is at least 50% e.g. at least 60% including at least 70% identical with said sequence, and a recombinant DNA molecule comprising such a DNA fragment. In the present context, the expression "variant or derivative" refers to any modification, including mutations, of the DNA sequence of the above specific sequence including substitution, addition or deletion of one or more nucleotides.

The invention is further illustrated in the following reference examples, examples and the drawing wherein:

Fig. 1 illustrates the effect on the acidification rates of the mesophilic lactic acid bacterial starter culture B-11 when — cultivated in low pasteurized whole milk at 30°C alone (0.01 wt%) and in association with the *Lactococcus lactis* subs.

5 *lactis* strain DN223 and DN224, respectively, at the following concentrations: 0.005 wt%, 0.01 wt% to 0.02 wt%,

Fig. 2 illustrates the effect on the acidification rates of the mesophilic lactic acid bacterial starter culture B-11 when cultivated in low pasteurized ecological whole milk at 30°C
10 alone (0.01 wt%) and in association with the *Lactococcus lactis* subs. *lactis* strain DN223 and DN224, respectively, at the following concentrations: 0.005 wt%, 0.01 wt% to 0.02 wt%,

Fig. 3 illustrates the effect on the acidification rates of the mesophilic lactic acid bacterial starter culture B-11 when
15 cultivated in high pasteurized skimmed milk at 30°C alone (0.01 wt%) and in association with the *Lactococcus lactis* subs. *lactis* strain DN223 and DN224, respectively, at the following concentrations: 0.005 wt%, 0.01 wt% to 0.02 wt%,

Fig. 4 illustrates the acidification of low pasteurized whole
20 milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN223 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN223 (0.003 wt%), respectively,

Fig. 5 illustrates the acidification of low pasteurized
25 ecological whole milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN224 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN224 (0.003 wt%), respectively,

30 Fig. 6A illustrates the acidification of low pasteurized ecological whole milk inoculated with the thermophilic lactic

acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN223 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN223 (0.003 wt%), respectively,

5 Fig. 6B illustrates the effect on the oxygen concentration of low pasteurized ecological whole milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN223 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN223 (0.003 wt%), respectively,

10 Fig. 7A illustrates the acidification of low pasteurized ecological whole milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN224 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN224 (0.003 wt%), respectively,

15 Fig. 7B illustrates the effect on the oxygen concentration of low pasteurized ecological whole milk inoculated with the thermophilic lactic acid bacterial starter yoghurt culture YC-460 (0.02 wt%), the helper organism DN224 (0.003 wt%) and YC-460 (0.02 wt%) in association with DN224 (0.003 wt%),
20 respectively,

Fig. 8A illustrates the acidification of low pasteurized ecological whole milk inoculated with the mesophilic lactic acid bacterial starter culture B-11 (0.01 wt%), DN223 (0.0015 wt%) and B-11 (0.01 wt%) in association with DN223 (0.0015
25 wt%),

Fig. 8B illustrates the effect of the oxygen concentration of low pasteurized ecological whole milk inoculated with the mesophilic lactic acid bacterial starter culture B-11 (0.01 wt%), DN223 (0.0015 wt%) and B-11 (0.01 wt%) in association
30 with DN223 (0.0015 wt%),

Fig. 9A illustrates the acidification of low pasteurized ecological whole milk inoculated with the mesophilic lactic acid bacterial starter culture B-11 (0.01 wt%), DN224 (0.0015 wt%) and B-11 (0.01 wt%) in association with DN224 (0.0015 wt%),

Fig. 9B illustrates the effect of the oxygen concentration of low pasteurized ecological whole milk inoculated with the mesophilic lactic acid bacterial starter culture B-11 (0.01 wt%), DN224 (0.0015 wt%) and B-11 (0.01 wt%) in association with DN224 (0.0015 wt%).

REFERENCE EXAMPLES

Materials and methods

1. Bacterial strains, media and growth conditions

The following lactic acid bacterial strains were used in the reference examples: *Lactococcus lactis* subspecies *lactis* strains 1FHCY-1, MG1363 and CHCC373 (Chr. Hansen Culture Collection) and *Lactococcus lactis* subspecies *lactis* biovar *diacetylactis* DB1341.

As growth media were used: (i) M17 medium (Terzaghi et al. 1975); (ii) the defined phosphate-buffered DN-medium (Dickely et al. 1995) with or without sodium acetate (DN or DN-Ac, respectively). The DN-medium does not contain lipoic acid, but was supplemented with NaFormate at a concentration of 0.6%; and (iii) reconstituted skim milk, RSM containing 9.5% low heat skim milk powder (Milex 240 lh, MD Foods, Denmark).

The strains were cultivated at 30°C and growth was monitored by measuring the optical density (OD) at 600 nm and/or pH. Anaerobic conditions for growth on agar plates were obtained by incubation in a sealed container using the Anaerocult® A system

(Merck, Darmstadt, Germany). In the following, anaerobic growth conditions for cultures in liquid media means cultivation without shaking and aerobic cultivation means growth under shaking.

5 2. Mutagenesis of *L. lactis*

A single colony of *L. lactis* was inoculated in 10 ml DN-medium and incubated for 16 hours under vigorous shaking. To the outgrown culture 150 μ l of ethyl methane sulphonate (EMS, Sigma) was added and the mixture was incubated further under shaking. After 2 hours, 10 tubes each containing 2 ml DN-medium were each inoculated with 0.2 ml of the mutagenized culture. The tubes were incubated until the following day under shaking for phenotypic expression. Sterile glycerol was added to a final concentration of 15% (v/v) and the cultures were stored at -70°C until use.

3. Determination of lactate dehydrogenase activity

A single colony of *L. lactis* was inoculated in 10 ml M17 medium and cultivated overnight. After cooling for 15 min. on ice, the cells were harvested by centrifugation at 7000 rpm for 5 min. at 4°C, washed in 5 ml ice-cold Ldh assay buffer (50 mM Tris-Acetate pH 6.0, 0.5 mM Fructose-1,6-diphosphate) and resuspended in 1 ml ice-cold Ldh assay buffer. The resuspended cells were transferred to a 5 ml glass tube and sonicated on ice using a Branson Sonifier 250 at the following parameters: timer, 4 min.; duty cycle 25%; output 4. Subsequent to the sonication, the content of the tube was transferred to an ice-cold Eppendorf tube and centrifuged at 15.000 x g for 5 min. at 4°C. The supernatant was transferred to a new ice-cold Eppendorf tube. The Ldh specific activity of the cell-free extract was measured at 25°C in the following manner: 5 μ l of cell-free extract was added to 495 μ l Ldh assay buffer containing 0.2 mM NADH and 25 mM pyruvate. As control, an assay

without pyruvate was used. The conversion of NADH to NAD⁺ was followed spectrophotometrically over time at 340 nm using a Spectronic® Genesys 5 spectrophotometer. One unit corresponds to the conversion of 1 $\mu\text{mol NADH min}^{-1} \text{ ml}^{-1}$ cell-free extract.

- 5 The specific activity is expressed in units/mg protein. For measuring the protein concentration of the cell-free extract, the Bicinchoninic acid (BCA) assay (Pierce, Rockford, U.S.A.) was used with Albumin Standard (Pierce) as protein standard.

REFERENCE EXAMPLE 1

10 Acetate requirement for growth of *L. lactis*

Initially, the *L. lactis* subspecies *lactis* strains 1FHCY-1 and MG1363 were tested for growth on DN-medium with (DN) or without (DN-Ac) acetate, respectively.

- 15 The above mentioned strains were streaked onto DN and DN-Ac agar plates, respectively. The plates were incubated for 24 hours under anaerobic and aerobic conditions, respectively. The results are summarized in Table 1 below:

Table 1: Acetate requirement of 1FHCY-1 and MG1363

	Aerobic		Anaerobic	
	+Ac	-Ac	+Ac	-AC
20 1FHCY-1	+++	-	+++	+++
MG1363	+++	-	+++	+++

+++ : colony size 0.5-1 mm;

- : no growth after prolonged incubation

- 25 The tested *L. lactis* strains have an absolute requirement for acetate under aerobic growth conditions.

The wild-type strain *Lactococcus lactis* subspecies *lactis*

CHCC373 was selected from the culture collection of Chr. Hansen A/S, Hørsholm, Denmark and tested for its growth requirement— for acetate under aerobic and anaerobic conditions respectively by streaking a liquid culture of the strain onto a series of
5 DN-medium plates containing increasing concentrations of sodium acetate in the range of from 0 to 0.2% (w/v).

Under aerobic conditions weak growth was observed at 0.01% sodium acetate and at 0.02% full growth was observed. No growth was observed at concentrations below 0.005% sodium acetate.
10 Under anaerobic conditions full growth was observed at 0-0.2% sodium acetate.

In the following experiments, DN-medium with 0.1% sodium acetate (DN) or not containing sodium acetate (DN-Ac) was used.

REFERENCE EXAMPLE 2

15 Isolation of Pfl defective mutants of *Lactococcus lactis* subspecies *lactis* CHCC373 and *Lactococcus lactis* subspecies *lactis* biovar *diacetylactis* DB1341 and characterization hereof

2.1. Isolation of mutants

Mutagenized stocks of the strains CHCC373 and DB1341 were
20 prepared as described above and plated in dilutions onto DN-medium agar plates which were incubated aerobically for 24 to 48 hours. From these plates 980 colonies of each strain were selected and streaked onto DN and DN-Ac agar plates, respectively and these plates were incubated for 24 hours under
25 anaerobic conditions. Two strains designated DN220 and DN221, respectively from the mutagenized CHCC373 strain and one strain designated DN227 from the mutagenized DB1341 strain which were unable to grow in the absence of acetate under anaerobic conditions were selected.

Chromosomal DNA was isolated from DN220, DN221 and CHCC373, respectively and digested with *EcoRI*, and the fragment patterns were compared using agarose gel electrophoresis. The fragment patterns showed that both DN220 and DN221 originated from
5 CHCC373. DN221 was selected for further experiments.

A sample of DN220, DN221 and DN227, respectively was deposited with Deutsche Sammlung von Mikroorganismen und Zellkulturen GmbH, Mascheroder Weg 1b, D-38124 Braunschweig, Germany on 26 June 1996 under the respective accession Nos. DSM 11033, DSM
10 11034 and DSM 11040.

2.2. Growth of DN221 in M17 medium and RSM

CHCC373 and DN221 were inoculated in M17 and the cultures were incubated under aerobic and anaerobic conditions, respectively. Under aerobic growth conditions, DN221 and CHCC373 did grow
15 equally well as judged by the OD₆₀₀ and the pH. However, the growth rate of DN221 in M17 under anaerobic conditions was considerably lower than that of CHCC373 and it declined at a lower cell mass. These results showed that absence of acetate in M17 was not the reason for the slower growth rate of the
20 selected mutant strain but indicated that an essential characteristic necessary for anaerobic growth is lacking in DN221 as compared to CHCC373. These results are consistent with the assumption that DN221 has a defect in its Pfl activity resulting in a requirement for acetate and a lower growth rate
25 under anaerobic conditions as compared to CHCC373.

REFERENCE EXAMPLE 3

Isolation of Pfl and Ldh defective mutants

A stock of DN221 was mutagenized as described above under Materials and Methods, and the mutagenized cells were plated in
30 dilutions onto DN-medium agar plates which were incubated

aerobically for 24-48 hours. From these plates, 980 colonies were selected and each colony was streaked onto two DN plates and incubated 24 hours under anaerobic and aerobic conditions, respectively. Two strains (DN222 and DN223) which were unable
5 to grow under anaerobic conditions were selected.

Chromosomal DNA was isolated from DN222, DN223 and CHCC373, respectively and digested with *EcoRI*. The fragment patterns were compared using agarose gel electrophoresis. The fragment patterns showed that both DN222 and DN223 originate from
10 CHCC373.

A sample of DN222 and DN223, respectively was deposited with Deutsche Sammlung von Mikroorganismen und Zellkulturen GmbH, Mascheroder Weg 1b, D-38124 Braunschweig, Germany on 26 June 1996 under the respective accession Nos. DSM 11035 and DSM
15 11036.

REFERENCE EXAMPLE 4

Isolation of spontaneous mutants of DN223

A liquid culture was made from a single colony of DN223 and incubated under aerobic conditions overnight. Approximately 10^8
20 cells were transferred to DN-medium agar plates which were incubated under anaerobic conditions. Three strains designated DN224, DN225 and DN226 were isolated based on their ability to grow under anaerobic conditions. The three strains are all mutants or variants of DN223 having regained the ability to
25 convert NADH to NAD⁺ under anaerobic conditions either by mutations in secondary systems to Ldh and Pfl or by reversion of the Pfl or the Ldh defect.

Chromosomal DNA was isolated from DN224, DN225, DN226 and CHCC373, respectively and digested with *EcoRI*. The fragment
30 patterns were compared using agarose gel electrophoresis. The

fragment patterns showed that DN224, DN225 and DN226 all originate from CHCC373.

A sample of DN224, DN225 and DN226, respectively was deposited with Deutsche Sammlung von Mikroorganismen und Zellkulturen
5 GmbH, Mascheroder Weg 1b, D-38124 Braunschweig, Germany on 26 June 1996 under the respective accession Nos. DSM 11037, DSM 11038 and DSM 11039.

EXAMPLES

Materials and methods

10 The following frozen concentrates of lactic acid bacterial strains were used as helper organisms throughout the examples: Lactococcus lactis subspecies lactis strains DN223 which is pyruvate formate lyase (Pfl) and lactate dehydrogenase (Ldh) defective and deposited on 26 June 1996 under the accession No.
15 DSM 11036 and DN224 which is Ldh defective and deposited on 26 June 1996 under the accession No. DSM 11037. The cultures were produced according to procedures known in the art and concentrated 20 times before freezing. The total cell counts of the frozen concentrates were about 3×10^{11} CFU/ml.

20 EXAMPLE 1

The effect of helper organisms on the acidification rate of mesophilic dairy starter cultures in low pasteurized milk

A frozen direct vat set (F-DVS) concentrate of a mesophilic culture commercially available from Chr. Hansen A/S, Hørsholm,
25 Denmark, was cultured alone and in association with the above helper organisms. The mesophilic starter culture used was designated CH-N 19.

CH-N 19 is a starter culture with a total cell count of at

least 1×10^{10} CFU/g containing a mixture of *Lactococcus lactis* subs. *cremoris*, *Lactococcus lactis* subs. *lactis*, *Leuconostoc mesenteroides* subs. *cremoris* and *Lactococcus lactis* subs. *diacetylactis*.

- 5 CH-N 19 was used at an inoculation level of 0.01 wt%. The helper organisms were inoculated at a level of 0.001 wt%. The experiments were performed in low pasteurized whole milk at 30°C with registration of pH at 1 hour intervals for 6 hours.

10 The pH development in low pasteurized whole milk inoculated with CH-N 19 alone and CH-N 19 in association with DN223 and DN224, respectively, is shown in Table 1.1 below.

Table 1.1. The development in pH in milk inoculated with CH-N 19 alone and in association with DN223 and DN224

Hours from inoculation	pH		
	CH-N 19	CH-N 19 + DN223	CH-N 19 + DN224
3	6.53	6.52	6.51
4	6.40	6.36	6.37
5	6.16	6.04	6.02
6	5.80	5.64	5.60

- 20 When cultivated in association with this mesophilic culture the effect of the helper organisms DN223 and DN224 on the acidification rate after 5 hours of cultivation was a Δ pH of 0.12 and 0.14, respectively. The effect of the helper organisms was further increased after 6 hours of cultivation to a Δ pH of 0.16 and 0.20 pH units, respectively, i.e. pH 5.8 was reached
- 25

24 and 26 minutes faster when CH-N 19 was cultivated in association with DN223 and DN224, respectively, than when cultivated alone.

From these results it is clear that the acidification rate of the tested mesophilic dairy cultures can be enhanced by cultivation in association with helper organisms such as DN223 and DN224, the helper organisms being used in a concentration of about 3×10^6 CFU/g milk and the mesophilic culture being used at a concentration of about 1×10^6 CFU/g milk. A larger effect on enhancement of acidification rate was observed with DN224 as compared to DN223 under equivalent experimental conditions.

EXAMPLE 2

The effect of helper organisms on the acidification rate of thermophilic lactic acid bacterial starter cultures

Three F-DVS concentrates of thermophilic lactic acid bacterial starter cultures commercially available from Chr. Hansen were cultivated alone (negative control) and in association with DN223 and DN224, respectively. The thermophilic cultures used are designated TCC-20, YC-460 and YC-470, respectively.

TCC-20 is a thermophilic starter culture with a total cell count of at least 1×10^{10} CFU/g containing *Streptococcus thermophilus* and *Lactobacillus helveticus*. The culture is primarily applied in the production of cheese, e.g. Swiss cheese types, Italian cheese types, Mozzarella and Pizza cheese types.

YC-460 and YC-470 are both mixed strain cultures containing *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subs. *bulgaricus*. The cultures are primarily used in the production

of yoghurt. Both cultures give a high flavour level in yoghurt and YC-460 results in a medium viscosity and YC-470 in a high viscosity of the yoghurt.

The TCC-20 culture was used at an inoculation level of 0.01 wt% and at a temperature of 37°C. YC-460 and YC-470 was used at an inoculation level of 0.02 wt% and at a temperature of 43°C. The helper organisms were inoculated at a level of 0.001 wt%. The weight ratio between the starter cultures and DN223 and DN224, respectively, was 1:10 in the case of TCC-20 and 1:20 in the case of the Yoghurt Cultures. All experiments were performed in 200 ml low pasteurized whole milk with registration of pH for 5 hours at 1 hour intervals.

2.1 Results obtained with the dairy culture TCC-20.

The acidification of low pasteurized whole milk inoculated with TCC-20 alone and in association with DN223 and DN224, respectively, is shown in Table 2.1 below.

Table 2.1. The development of pH in milk inoculated with TCC-20 alone and in association with DN223 and DN224, respectively.

<u>Hours after inoculation</u>	pH		
	TCC-20	TCC-20 + DN223	TCC-20 + DN224
2	6.50	6.52	6.51
3	6.53	6.48	6.47
4	6.28	6.08	5.95
5	6.15	5.48	5.34

After only 4 hours the results of cultivating TCC-20 in association with DN223 and DN224, respectively, was a Δ pH of 0.20 and 0.33, respectively. After 5 hours of cultivation the effect of DN223 and DN224 had increased to a Δ pH of 0.67 and 0.81, respectively. A pH of 6.2 in the milk was reached 55 and 66 minutes faster when the TCC-20 culture was inoculated in association with DN223 and DN224, respectively, than when cultivated alone.

2.2 Results obtained with the dairy starter culture YC-470.

- 10 The development of pH in milk resulting from cultivating YC-470 alone and in association with DN223 and DN224, respectively, is shown in Table 2.2.

Table 2.2. The development of pH in milk inoculated with YC-470 alone and in association with DN223 and DN224, respectively.

Hours after inoculation	pH		
	YC-470	YC-470 + DN223	YC-470 + DN224
1	6.50	6.50	6.51
2	6.38	6.35	6.34
3	6.32	6.03	6.00
4	5.94	5.11	5.06
5	5.47	4.51	4.46

Also this culture benefited significantly from the presence of DN223 and DN224. The acidification rate after 3 hours was increased with a Δ pH of 0.29 and 0.32, respectively, after 4 hours with a Δ pH of 0.83 and 0.88, respectively, and further

after 5 hours with Δ pH of 0.96 and 1.01.

The increase in acidification rate, expressed as the reduction of time required for the YC-470 culture to acidify the milk to a pH of 6.0 was 49 and 51 minutes, respectively, when the YC-470 culture was inoculated in association with DN223 and DN224, respectively, compared to being cultivated alone.

2.3 Results obtained with the dairy starter culture YC-460.

The development of pH in milk inoculated with YC-460 alone and in association with DN223 and DN224, respectively, is shown in Table 2.3 below.

Table 2.3. The development of pH in milk inoculated with YC-460 alone and in association with DN223 and DN224, respectively.

<u>Hours after inoculation</u>	pH		
	YC-460	YC-460 + DN223	YC-460 + DN224
1	6.53	6.52	6.52
2	6.43	6.42	6.42
3	6.43	6.18	6.12
4	6.14	5.23	5.14
5	5.87	4.53	4.45

When cultivated in association with the helper organisms DN223 and DN224 an effect on the acidification rate was seen as early as after 3 hours of cultivation with a Δ pH of 0.25 and 0.31, respectively. A more significant effect of cultivating YC-460 in association with the helper organisms DN223 and DN224,

respectively, was observed after 4 hours with a Δ pH of 0.91 and 1.00, respectively. A further increased effect was observed after 5 hours with a Δ pH of 1.34 and 1.42 for DN223 and DN224, respectively.

- 5 The increase in acidification rate, expressed as the reduction of time required for the YC-460 culture to acidify the milk to a pH of 6.0 was 78 and 83 minutes, respectively, when the YC-460 culture was cultivated in combination with DN223 and DN224, respectively, as compared to the cultures being cultivated
10 without helper organisms.

As with the mesophilic cultures, a larger effect was seen when cultivating the thermophilic starter cultures in association with DN224 rather than with DN223. The difference between the two helper organisms was not as pronounced when used in
15 association with thermophilic cultures. The effect of the helper organisms as measured by the increased acidification rate was significantly greater when used in association with thermophilic cultures. Of the tested cultures the associative growth with DN223 and DN224, respectively, was of the largest
20 benefit to the yoghurt cultures YC-460 and YC-470, the increase of acidification rate after 5 hours being about 1 pH unit with a weight ratio of 1:20 between the yoghurt cultures and DN223 and DN224, respectively. The two helper organisms were able to reduce significantly the time required to acidify the milk to a
25 certain pH when inoculated at a level of 0.001 wt% of the substrate.

EXAMPLE 3

The effect of helper organisms on the acidification rate of a lactic acid bacterial starter culture containing both mesophilic and thermophilic strains
30

The effect of the helper organisms DN223 and DN224 on acid-

ification rate in milk was determined for mixed starter cultures intended for the production of Dutch and continental cheese. These mixed starter cultures contains mesophilic and thermophilic lactic acid bacterial strains. The starter
5 cultures were inoculated as frozen DVS. The following starter cultures were used:

YY-62 and YY-63 are starter cultures consisting of a mixture of both mesophilic and thermophilic lactic acid bacterial strains.

TH4 is a commercial starter culture containing a thermophilic
10 lactic acid bacterial strain.

B-11 is a commercial mesophilic mixed starter culture containing strains of *Lactococcus lactis* subs. *cremoris*, *Lactococcus lactis* subs. *lactis*, *Leuconostoc mesenteroides* subs. *cremoris* and *Lactococcus lactis* subs. *diacetylactis*. The
15 culture has a total cell count of at least 1×10^{10} CFU/g. The starter culture has a content of *Leuconostoc mesenteroides* subs. *cremoris* in the range of 1-5% based on the total cell count and of *Lactococcus lactis* subs. *diacetylactis* in the range of 5-30% based on the total cell count.

20 The evaluation of the acidification rate was made by inoculation of the starter cultures into pasteurised whole milk. The temperature was controlled by an automatic temperature controller, generating a typical Danbo cheese temperature profile. The starter cultures were incubated at the levels indicated in
25 the tables below. The milk had been stored overnight at 4-7°C in bottles with loose lids, in order to ensure equal level of oxygen saturation in all bottles.

The pH development was measured semi-continuously throughout the 16 hours of incubation by AAC hardware from Intab A/B.
30 Acidification curves were generated by the software package Easyview version 3.2.0.4. The pH values measured after 5 and 6

hours incubation are shown in the tables below.

3.1 The effect of adding the helper organisms DN223 or DN224 to the starter culture YY-62.

The inoculation level of the starter culture YY-62
5 and/or helper organisms DN223 and DN224 is shown in Table 3.1:

Table 3.1. Inoculation level (wt% of milk) of YY-62, DN223 and DN224

	Culture	Culture	DN223/ DN224	Total inoc.
	YY-62	0.0034 %	0 %	0.0034 %
10	YY-62 + DN223	0.00331 %	0.0014 %	0.0048 %
	YY-62 + DN224	0.00338 %	0.0015 %	0.0049 %

The pH after 5 and 6 hours in pasteurised whole milk inoculated with the starter culture alone and in association with the helper organisms DN223 and DN224, respectively, is shown in
15 Table 3.2:

Table 3.2. pH after 5 and 6 hours in pasteurised whole milk inoculated with YY-62 alone or in association with DN223 and DN224

	Culture	Unit	5 hours	6 hours
	YY-62	pH	6.35	6.24
	YY-62 + DN223	pH	6.19	6.01
	YY-62 + DN224	pH	6.13	5.94
20	Temp. bottle	°C	31.18	26.2

3.2 The effect of adding DN223 or DN224 to the starter culture YY-63.

The inoculation level of the starter culture YY-63 with or without the helper organisms DN223 or DN224 is shown in Table 3.3:

Table 3.3. Inoculation level (wt% of milk) of YY-63, DN223 and DN224

Culture	Culture	DN223/ DN224	Total inoc.
YY-63	0.0034%	0%	0.0034%
YY-63 + DN223	0.00337%	0.0017%	0.0051%
YY-63 + DN224	0.00347%	0.0015%	0.0050%

The pH after 5 and 6 hours in pasteurised whole milk inoculated with the starter culture alone and in association with the helper organisms DN223 and DN224, respectively, is shown in Table 3.4:

Table 3.4. pH after 5 and 6 hours in pasteurised whole milk inoculated with YY-62 alone or in association with DN223 or DN224

Cultures	Unit	5 hours	6 hours
YY-63	pH	6.26	6.10
YY-63 + DN223	pH	6.04	5.75
YY-63 + DN224	pH	6.07	5.80
Temp. bottle	°C	31.05	26.06

3.3 The effect of adding the helper organisms DN223 or DN224 to the starter culture YY-43, a mixture of starter culture B-11 and starter culture TH4.

The inoculation level of the starter culture YY-43, which is a mix-starter culture containing the starter culture B-11 and starter culture TH4, and/or helper organisms DN223 and DN224 is shown in Table 3.5:

Table 3.5. Inoculation level (%wt of milk) of YY-43, DN223 and DN224

Culture	Culture	DN223/ DN224	Total inoc.
YY-43	0.0036%	0%	0.0036%
YY-43 + DN223	0.00345%	0.0015%	0.0050%
YY-43 + DN224	0.0034%	0.0014%	0.0049%

The pH after 5 and 6 hours in pasteurised whole milk inoculated with the starter culture alone and in association with the helper organisms DN223 and DN224, respectively, is shown in Table 3.6:

Table 3.6. pH after 5 and 6 hours in pasteurised whole milk inoculated with YY-62 alone or in association with DN223 and DN224

Culture	Unit	5 hours	6 hours
YY-43	pH	6.17	5.97
YY-43 + DN223	pH	6.03	5.78
YY-43 + DN224	pH	6.03	5.81
Temp.	°C	30.85	25.83

3.6 Conclusions

A marked effect of the addition of helper organisms according to the invention on the acidification rate of three different lactic acid bacterial starter cultures has been demonstrated (3.1., 3.2 and 3.3). Thus, after 6 hours the pH was reduced by 0.19-0.35 pH units for the starter cultures YY-62, YY-63 and YY-43. This enhancement of the acidification rate of the starter cultures implies that a desired acidification of milk can be obtained by using 50% of the normal level of the starter culture to achieve the equivalent acidification when this reduced level of starter culture is supplemented with a helper organism of the invention.

EXAMPLE 4

Dosage response of the helper organisms

4.1 Effect of increasing the dosage of helper organisms on the acidification of B-11 in different milk substrates

The effect of increasing the amount of helper organism on the acidification rate of a dairy starter culture was tested using the mesophilic culture designated B-11 cultivated in association with DN223 and DN224, respectively.

B-11 is a mesophilic starter culture as described in Example 3.

Three substrates were used: low pasteurized whole milk, low pasteurized ecological whole milk and high pasteurized skimmed milk. The inoculation level of the B-11 culture was 0.01 wt%. The helper organisms were tested at 4 different inoculation levels: 0 wt%, 0.005 wt%, 0.01 wt% and 0.02 wt%, respectively. All experiments were performed at 30°C and the pH of the substrate was measured after 5 hours of incubation.

The results for each of the above substrates are shown in Figs. 1, 2 and 3, respectively. All three experiments showed that the acidification of the substrates was enhanced significantly when B-11 was cultivated in association with DN223 and DN224, respectively, the effect of DN224 in general being better than that of DN223. There was only observed minor deviations in the effect between the different milk substrates. In whole milk there was a large decrease in pH from 5.97 to 5.58 and 5.55 when B-11 was cultivated in association with 0.005 wt% of DN223 and DN-224, respectively. The decrease in pH was further enhanced when DN223 and DN224 was used at an inoculation level of 0.01 wt% resulting in a pH of 5.53 and 5.48, respectively. When the inoculation level of the helper organism was increased to 0.02 wt% no further increase in the acidification rate was observed.

When the starter culture B-11 was inoculated at 0.01 wt% and cultivated in association with DN223 and DN224, respectively, a larger effect was achieved with an amount of helper organism of about 0.005 wt%, the effect only to a smaller extent being dependent on the milk substrate.

4.2 The effect of increasing the dosage of helper organisms on the acidification rate of YC-460 in pasteurized whole milk

The development of pH in 1000 ml low pasteurized whole milk inoculated with 0.02 wt% YC-460, 0.003 wt% DN223 and 0.02 wt% YC-460 in association with 0.003 wt% DN223 is shown in Fig. 4. Corresponding results obtained with the helper organism DN224 is shown in Fig. 5.

The time used to acidify the milk to pH 6.0 was reduced by about 92 and 96 minutes when YC-460 was cultivated in association with DN223 and DN224, respectively, as compared to being cultivated alone.

Compared to the results obtained in Example 2.3 an increase of acidification rate was seen when the inoculation level of the helper organism was increased from 0.001 wt% to 0.003 wt%. The time required for the YC-460 culture to acidify the milk to pH 6.0 was further reduced by 13-14 minutes when the amount of helper organism was increased from 0.001 wt% to 0.003 wt%.

A pH of 4.5 in the milk and this was reached after 6 hours and 52 minutes when the milk was inoculated with YC-460 alone and after 4 hours and 44 minutes and 4 hours and 45 minutes when inoculated with YC-460 in association with DN223 and DN224, respectively.

EXAMPLE 5

The effect of DN223 and DN224 on the oxygen concentration of milk in relation to the acidification rate of the starter cultures

The development in pH and oxygen concentration was monitored when cultivating milk with starter cultures of both mesophilic and thermophilic types and with the starter cultures in association with DN223 and DN224, respectively. pH was measured using a Chemap pH-amplifier and a Mettler Toledo HA 465-50-T-S-7 electrode and the oxygen concentration was measured using a Chemap O₂ amplifier and an Ingold pO₂ electrode. As negative controls milk was inoculated with DN223 and DN224, respectively. The cultivations were performed in 40 litre fermenters with moderate mixing and using 30 litre ecological low pasteurized whole milk as the substrate.

Four sets of experiments were performed in 3 parallel fermenters with the following additions of starter culture and/or helper organisms:

Experiment A: i) 0.02 wt% YC-460,
ii) 0.003 wt% DN223 and
iii) 0.02 wt% YC-460 in association with 0.003
wt% DN223 .

5 Experiment B: i) 0.02 wt% YC-460,
ii) 0.003 wt% DN224 and
iii) 0.02 wt% YC-460 in association with 0.003
wt% DN224 .

10 Experiment C: i) 0.01 wt% B-11,
ii) 0.0015 wt% DN223 and
iii) 0.01 wt% B-11 in association with 0.0015
wt% DN223.

15 Experiment D: i) 0.01 wt% B-11,
ii) 0.0015 wt% DN224 and
iii) 0.01 wt% B-11 in association with 0.0015
wt% DN224.

20 The temperature was kept at 43°C when cultivating the
thermophilic culture YC-460 and at 30°C when cultivating the
mesophilic culture B-11. The pH and oxygen concentration were
measured and recorded at half hour intervals.

The results obtained in experiment A are shown in Fig. 6A and
6B, respectively, and the results obtained in experiment B are
shown in Fig. 7A and 7B, respectively.

25 From Figures 6A and 6B it can be seen that when YC-460 was
cultivated alone, the oxygen was consumed at a slow rate res-
ulting in an oxygen-free medium after 4.5 hours. The acidifi-
cation of the milk was very limited when the oxygen content of
the milk was high and pH 6 was reached after 4 hours.

Inoculating the milk with DN223 resulted in a rapid decrease in

the oxygen content of the milk, the oxygen being totally removed after 2.5 hours. Substantially no acidification of the milk was observed under these conditions.

Inoculating the milk with YC-460 in association with DN223
5 resulted in a rapid decrease of the oxygen concentration in the milk, the oxygen being totally removed after 2.5 hours. The acidification rate of the milk was slow at high oxygen concentrations in the milk, but accelerated at an earlier point than when YC-460 was inoculated alone, i.e. pH was below 6
10 after only 2.5 hours.

When comparing with the corresponding results shown in Fig. 6A and 6B it is evident that the acidification of the milk by YC-460 was correlated to the oxygen concentration. The YC-460 starter culture was capable of removing the oxygen from the
15 medium by itself but did it slowly. When the oxygen content was in the range of 0-3 ppm the acidification of the medium by YC-460 was significant. The presence of DN223 in association with YC-460 enhanced the removal of the oxygen and thereby decreased the time until onset of acidification. The more rapid onset of
20 acidification was not due to acidification of the medium by DN223.

Similar results were obtained with associative cultivation of YC-460 and DN224, shown in Fig. 7A and 7B. Inoculation of the milk with DN224 alone resulted in a fast decrease in the oxygen
25 content of the milk, the medium being oxygen-free after only 1.5 hours. Substantially no acidification of the milk was observed.

The acidification of the milk by YC-460 resulted in a pH about 6 within 4.5-5 hours and this pH was obtained with the
30 associative culture of YC-460 and DN224 after about only 3 hours.

Even though DN224 removes the oxygen in the medium more rapidly than does DN223 the improved acidification rate of YC-460 in association with DN224 was essentially the same as that obtained with DN223. This indicates that the oxygen concentration in the medium is one factor having an effect on the acidification of milk by thermophilic cultures.

The results of experiment C are shown in Fig. 8A and 8B, and the results of experiment D are shown in Fig. 9A and 9B.

From the figures it can be seen that inoculation of milk with 0.0015 wt% DN223 and DN224 resulted in the oxygen being totally removed after 2.5 hours for both helper organisms. This corresponds to the results obtained when the milk was inoculated with 0.003 wt% DN223. After 2 hours of incubation the higher inoculation level of DN223 had reduced the oxygen concentration to about 2 ppm whereas the lower inoculation level of both DN223 and DN224 resulted in an oxygen level of about 3 ppm. With 0.003 wt% DN224 the oxygen was totally removed after 2 hours of incubation and after 1.5 hours the oxygen concentration was about 2.5 ppm.

The results of associative cultivation of B-11 with DN223 and DN224, respectively, shows that the acidification rate of this culture was improved by the presence of the helper organisms. The improved acidification rates were almost the same when using DN223 and DN224. pH values of 5.88 and 5.97 obtained after 5 hours incubation with B-11 in association with DN223 and DN224, respectively, can be compared to 5.58 and 5.54 obtained in Example 3 with 0.005 wt% of DN223 and DN224, respectively. The effect of increasing the amount of helper organism from 0.0015 wt% to 0.005 wt% is thus a decrease in the pH after 5 hours from 5.88 to 5.58 with DN223 and from 5.97 to 5.54 with DN224.

From Fig. 8A it can be seen that a pH of 5.2 in the milk was

reached after 7 hours and 24 minutes when the milk was inoculated with B-11 alone and after 6 hours and 22 minutes when — inoculated with B-11 and DN223 in association. From Fig. 9A it can be seen that pH 5.2 was reached after 7 hours and 48 5 minutes when the milk was inoculated with B-11 alone and after 6 hours and 39 minutes when inoculated with B-11 in association with DN224.


REFERENCES

1. Condon, S. 1987. Responses of lactic acid bacteria to oxygen. FEMS Microbiology Review, 46, 269-280.
2. Dickely, F., Nilsson, D., Hansen, E.B. and Johansen, E.
5 1995. Isolation of *Lactococcus lactis* nonsense suppressors and construction of a food-grade cloning vector. Molec. Microbiol., 15, 839-847.
3. Rajagopal, S.N. and Sandine, W.E. 1990. Associative growth and proteolysis of *Streptococcus thermophilus* and *Lactobacillus*
10 *bulgaricus* in skim milk. J. Dairy Sci., 73, 894-899.
4. Suzuki, I., Kato, S., Kitada, T., Yano, N. and Morichi, T. 1986. Growth of *Lactobacillus bulgaricus* in milk. 1. Cell elongation and the role of formic acid in boiled milk. J. Dairy Sci., 69, 311-320.
- 15 5. Terzaghi, B.E and Sandine, W.E. 1975. Improved medium for the lactic streptococci and their bacteriophages. Appl. Microbiol., 29, 807-813.

Applicant's or agent's file reference number	19565 PC 1	International application No.	PCT/DK 98 / 00210
---	------------	-------------------------------	-------------------

INDICATIONS RELATING TO A DEPOSITED MICROORGANISM

(PCT Rule 13bis)

A. The indications made below relate to the microorganism referred to in the description on page <u>22</u> , line <u>11</u>	
B. IDENTIFICATION OF DEPOSIT Further deposits are identified on an additional sheet <input checked="" type="checkbox"/>	
Name of depositary institution DSM-Deutsche Sammlung von Mikroorganismen und Zellkulturen GmbH	
Address of depositary institution (including postal code and country) Mascheroder Weg 1B D-38124 Braunschweig Germany	
Date of deposit 26 June 1996	Accession Number DSM 11035
C. ADDITIONAL INDICATIONS (leave blank if not applicable) This information is continued on an additional sheet <input checked="" type="checkbox"/>	
As regards the respective Patent Offices of the respective designated states, the applicants request that a sample of the deposited microorganisms only be made available to an expert nominated by the requester until the date on which the patent is granted or the date on which the application has been refused or withdrawn or is deemed to be withdrawn.	
D. DESIGNATED STATES FOR WHICH INDICATIONS ARE MADE (if the indications are not for all designated States)	
E. SEPARATE FURNISHING OF INDICATIONS (leave blank if not applicable)	
The indications listed below will be submitted to the International Bureau later (specify the general nature of the indications e.g., "Accession Number of Deposit")	
For receiving Office use only	For International Bureau use only
<input checked="" type="checkbox"/> This sheet was received with the international application	<input type="checkbox"/> This sheet was received by the International Bureau on:
Authorized officer 	Authorized officer

INDICATIONS RELATING TO DEPOSITED MICROORGANISMS
(PCT Rule 12bis)

Additional sheet

In addition to the microorganism indicated on page 38 of the description, the following microorganisms have been deposited with

DSM-Deutsche Sammlung von Mikroorganismen und
Cellkulturen GmbH
Mascheroder Weg 1B, D-38124 Braunschweig, Germany

on the dates and under the accession numbers as stated below:

Accession number	Date of deposit	Description Page No.	Description Line Nos.
DSM 11033	26 June 1996	21	6
DSM 11034	26 June 1996	21	6
DSM 11036	26 June 1996	22	11
DSM 11037	26 June 1996	23	3
DSM 11038	26 June 1996	23	3
DSM 11039	26 June 1996	23	3
DSM 11040	26 June 1996	21	6

For all of the above-identified deposited microorganisms, the following additional indications apply:

As regards the respective Patent Offices of the respective designated states, the applicants request that a sample of the deposited microorganisms stated above only be made available to an expert nominated by the requester until the date on which the patent is granted or the date on which the application has been refused or withdrawn or is deemed to be withdrawn.

SEQUENCE LISTING

(1) GENERAL INFORMATION

(i) APPLICANT:

(A) NAME: Chr. Hansen A/S
 (B) STREET: Boege Allé 10-12
 (C) CITY: Hoersholm
 (D) COUNTRY: Denmark
 (E) POSTAL CODE (ZIP): 2970

(ii) TITLE OF THE INVENTION: A method of improving the efficacy of lactic acid bacterial starter cultures and improved starter culture compositions

(iii) NUMBER OF SEQUENCES: 2

(iv) COMPUTER READABLE FORM:

(A) MEDIUM TYPE: Diskette
 (B) COMPUTER: IBM Compatible
 (C) OPERATING SYSTEM: DOS
 (D) SOFTWARE: FastSEQ for Windows Version 2.0

(2) INFORMATION FOR SEQ ID NO:1:

(i) SEQUENCE CHARACTERISTICS:

(A) LENGTH: 1638 base pairs
 (B) TYPE: nucleic acid
 (C) STRANDEDNESS: single
 (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: Genomic DNA

(iii) FEATURE:

(A) NAME/KEY: Coding Sequence
 (B) LOCATION: 255...1582
 (D) OTHER INFORMATION:

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:1:

CCCGATGCTC	CCGATGTTCG	TGGAATCATT	GAACCTTTCAT	CAGCTTTGGC	TGCGGGGTACA	60
GCTTTTGATT	CAGAACTAT	GTGGCAAGCT	TAATAATAAA	TCTGTCAAAA	TAATTTATTT	120
TGACAGATTT	TTTTATCTAA	TAATTAAAAT	AATTATTTCA	CAATGTTTAC	AAGCGCTTAC	180
AAAAGAAAAT	AGATTGACTT	ATGCTAAACT	GAATAATGTA	AAAAGAATTT	TACATTTAAA	240
GGAGACCTAT	TAGT	ATG	AAA	ATC	GTA	290
	Met	Lys	Ile	Val	Val	
	1		5		10	
ATT	GCT	ACA	GCG	AAT	ACA	
Ile	Ala	Thr	Ala	Asn	Thr	
	15		20		25	338
GTC	ATG	ATT	GAC	CGT	AAT	
Val	Met	Ile	Asp	Arg	Asn	
	30		35		40	386
GCA	ATT	TGG	GTT	GGA	AGA	
Ala	Ile	Trp	Val	Gly	Arg	
	45		50		55	434
GCC	AAA	GCA	GAG	GAT	TTT	
Ala	Lys	Ala	Glu	Asp	Phe	
	65		70		75	482

ACA	GAA	GTT	TCA	GAA	ATT	GAT	TTT	GCT	AAT	AAG	AAA	GTT	TAT	GCA	AAA	530
Thr	Glu	Val	Ser	Glu	Ile	Asp	Phe	Ala	Asn	Lys	Lys	Val	Tyr	Ala	Lys	
			80					85					90			
ACT	AAA	TCT	GAT	GAT	GAA	ATA	ATT	GAA	GCT	TAC	GAC	AAG	CTT	GTT	TTA	578
Thr	Lys	Ser	Asp	Asp	Glu	Ile	Ile	Glu	Ala	Tyr	Asp	Lys	Leu	Val	Leu	
		95					100					105				
GCA	ACA	GGT	TCA	CGT	CCA	ATT	ATT	CCT	AAT	CTA	CCA	GGC	AAA	GAC	CTT	626
Ala	Thr	Gly	Ser	Arg	Pro	Ile	Ile	Pro	Asn	Leu	Pro	Gly	Lys	Asp	Leu	
	110					115					120					
AAG	GGA	ATT	CAT	TTT	CTG	AAA	CTT	TTT	CAA	GAA	GGT	CAA	GCA	ATT	GAC	674
Lys	Gly	Ile	His	Phe	Leu	Lys	Leu	Phe	Gln	Glu	Gly	Gln	Ala	Ile	Asp	
125					130					135					140	
GCA	GAA	TTT	GCC	AAA	GAA	AAA	GTC	AAG	CGT	ATC	GCA	GTC	ATT	GGT	GCA	722
Ala	Glu	Phe	Ala	Lys	Glu	Lys	Val	Lys	Arg	Ile	Ala	Val	Ile	Gly	Ala	
				145				150						155		
GGA	TAT	ATC	GGT	ACA	GAG	ATT	GCG	GAA	GCA	GCT	AAA	CGT	CGG	GGT	AAA	770
Gly	Tyr	Ile	Gly	Thr	Glu	Ile	Ala	Glu	Ala	Ala	Lys	Arg	Arg	Gly	Lys	
			160					165					170			
GAA	GTT	CTT	CTC	TTT	GAC	GCT	GAA	AAT	ACT	TCA	CTT	GCA	TCA	TAT	TAT	818
Glu	Val	Leu	Leu	Phe	Asp	Ala	Glu	Asn	Thr	Ser	Leu	Ala	Ser	Tyr	Tyr	
		175					180					185				
GAT	GAA	GAA	TTT	GCC	AAA	GGA	ATG	GAT	GAA	AAC	CTT	GCT	CAA	CAT	GGA	866
Asp	Glu	Glu	Phe	Ala	Lys	Gly	Met	Asp	Glu	Asn	Leu	Ala	Gln	His	Gly	
	190					195					200					
ATT	GAA	CTT	CAT	TTT	GGA	CAA	CTG	GCC	AAA	GAA	TTT	AAA	GCG	AAT	GAG	914
Ile	Glu	Leu	His	Phe	Gly	Gln	Leu	Ala	Lys	Glu	Phe	Lys	Ala	Asn	Glu	
205					210					215					220	
GAA	GGT	TAT	GTA	TCA	CAA	ATC	GTA	ACC	AAC	AAG	GCG	ACT	TAT	GAT	GTT	962
Glu	Gly	Tyr	Val	Ser	Gln	Ile	Val	Thr	Asn	Lys	Ala	Thr	Tyr	Asp	Val	
				225				230						235		
GAT	CTT	GTC	ATC	AAT	TGT	ATT	GGT	TTT	ACT	GCC	AAC	AGT	GCC	TTG	GCA	1010
Asp	Leu	Val	Ile	Asn	Cys	Ile	Gly	Phe	Thr	Ala	Asn	Ser	Ala	Leu	Ala	
			240					245					250			
AGT	GAT	AAG	TTA	GCT	ACC	TTC	AAA	AAT	GGC	GCA	ATC	AAG	GTG	GAT	AAG	1058
Ser	Asp	Lys	Leu	Ala	Thr	Phe	Lys	Asn	Gly	Ala	Ile	Lys	Val	Asp	Lys	
		255					260					265				
CAT	CAA	CAA	AGT	AGT	GAT	CCA	GAT	GTT	TAC	GCG	GTA	GGT	GAT	GTT	GCG	1106
His	Gln	Gln	Ser	Ser	Asp	Pro	Asp	Val	Tyr	Ala	Val	Gly	Asp	Val	Ala	
	270					275					280					
ACA	ATT	TAT	TCT	AAT	GCC	TTG	CAA	GAT	TTT	ACT	TAT	ATC	GCT	CTT	GCC	1154
Thr	Ile	Tyr	Ser	Asn	Ala	Leu	Gln	Asp	Phe	Thr	Tyr	Ile	Ala	Leu	Ala	
285					290					295					300	
TCA	AAC	GCT	GTT	CGG	TCA	GGA	ATT	GTC	GCA	GGA	CAC	AAT	ATT	GGT	GGA	1202
Ser	Asn	Ala	Val	Arg	Ser	Gly	Ile	Val	Ala	Gly	His	Asn	Ile	Gly	Gly	
				305					310					315		
AAA	GAA	TTA	GAA	TCT	GTT	GGT	GTT	CAA	GGT	TCT	AAT	GGT	ATT	TCG	ATT	1250
Lys	Glu	Leu	Glu	Ser	Val	Gly	Val	Gln	Gly	Ser	Asn	Gly	Ile	Ser	Ile	
			320					325					330			
TTT	GGT	TAC	AAT	ATG	ACT	TCT	ACA	GGA	CTT	TCT	GTT	AAA	GCT	GCT	AAA	1298
Phe	Gly	Tyr	Asn	Met	Thr	Ser	Thr	Gly	Leu	Ser	Val	Lys	Ala	Ala	Lys	
		335					340					345				

46

AAA TTA GGT TTA GAA GTT TCA TTT AGT GAT TTT GAA GAT AAA CAA AAA	1346
Lys Leu Gly Leu Glu Val Ser Phe Ser Asp Phe Glu Asp Lys Gln Lys	
350 355 360	
GCT TGG TTT CTT CAT GAA AAC AAC GAT AGT GTG AAA ATT CGT ATC GTA	1394
Ala Trp Phe Leu His Glu Asn Asn Asp Ser Val Lys Ile Arg Ile Val	
365 370 375 380	
TAT GAG ACA AAA AGT CGC AGA ATT ATT GGA GCA CAA CTT GCT AGT AAA	1442
Tyr Glu Thr Lys Ser Arg Arg Ile Ile Gly Ala Gln Leu Ala Ser Lys	
385 390 395	
AGT GAG ATA ATT GCA GGA AAT ATA AAT ATG TTC AGT TTA GCG ATT CAA	1490
Ser Glu Ile Ile Ala Gly Asn Ile Asn Met Phe Ser Leu Ala Ile Gln	
400 405 410	
GAG AAA AAA ACA ATT GAT GAA CTA GCT TTG CTT GAT TTA TTC TTT CTC	1538
Glu Lys Lys Thr Ile Asp Glu Leu Ala Leu Leu Asp Leu Phe Phe Leu	
415 420 425	
CCC CAC TTC AAC AGT CCA TAT AAT TAT ATG ACA GTT GCA GCT TT GAATGC	1588
Pro His Phe Asn Ser Pro Tyr Asn Tyr Met Thr Val Ala Ala Leu	
430 435 440	
CAAATAAACA ATAGAAATCT ATCTGCTTGA TAGATTTTTT TATTTTTTAG	1638

(2) INFORMATION FOR SEQ ID NO:2:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 443 amino acids
- (B) TYPE: amino acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: protein

(iii) FRAGMENT TYPE: internal

(xi) SEQUENCE DESCRIPTION: SEQ ID NO:2:

Met	Lys	Ile	Val	Val	Ile	Gly	Thr	Asn	His	Ala	Gly	Ile	Ala	Thr	Ala
1				5				10					15		
Asn	Thr	Leu	Leu	Glu	Gln	Tyr	Pro	Gly	His	Glu	Ile	Val	Met	Ile	Asp
		20						25					30		
Arg	Asn	Ser	Asn	Met	Ser	Tyr	Leu	Gly	Cys	Gly	Thr	Ala	Ile	Trp	Val
		35					40					45			
Gly	Arg	Gln	Ile	Glu	Lys	Pro	Asp	Glu	Leu	Phe	Tyr	Ala	Lys	Ala	Glu
	50				55					60					
Asp	Phe	Glu	Ala	Lys	Gly	Val	Lys	Ile	Leu	Thr	Glu	Thr	Glu	Val	Ser
65					70					75					80
Glu	Ile	Asp	Phe	Ala	Asn	Lys	Lys	Val	Tyr	Ala	Lys	Thr	Lys	Ser	Asp
			85					90						95	
Asp	Glu	Ile	Ile	Glu	Ala	Tyr	Asp	Lys	Leu	Val	Leu	Ala	Thr	Gly	Ser
		100						105					110		
Arg	Pro	Ile	Ile	Pro	Asn	Leu	Pro	Gly	Lys	Asp	Leu	Lys	Gly	Ile	His
		115					120					125			
Phe	Leu	Lys	Leu	Phe	Gln	Glu	Gly	Gln	Ala	Ile	Asp	Ala	Glu	Phe	Ala
	130					135					140				
Lys	Glu	Lys	Val	Lys	Arg	Ile	Ala	Val	Ile	Gly	Ala	Gly	Tyr	Ile	Gly
145					150					155					160
Thr	Glu	Ile	Ala	Glu	Ala	Ala	Lys	Arg	Arg	Gly	Lys	Glu	Val	Leu	Leu
			165					170						175	
Phe	Asp	Ala	Glu	Asn	Thr	Ser	Leu	Ala	Ser	Tyr	Tyr	Asp	Glu	Glu	Phe
		180					185					190			
Ala	Lys	Gly	Met	Asp	Glu	Asn	Leu	Ala	Gln	His	Gly	Ile	Glu	Leu	His
		195					200					205			
Phe	Gly	Gln	Leu	Ala	Lys	Glu	Phe	Lys	Ala	Asn	Glu	Glu	Gly	Tyr	Val

210		215		220
Ser Gln Ile Val Thr Asn Lys Ala Thr Tyr Asp Val Asp Leu Val Ile				
225		230		240
Asn Cys Ile Gly Phe Thr Ala Asn Ser Ala Leu Ala Ser Asp Lys Leu				
	245		250	255
Ala Thr Phe Lys Asn Gly Ala Ile Lys Val Asp Lys His Gln Gln Ser				
	260		265	270
Ser Asp Pro Asp Val Tyr Ala Val Gly Asp Val Ala Thr Ile Tyr Ser				
	275		280	285
Asn Ala Leu Gln Asp Phe Thr Tyr Ile Ala Leu Ala Ser Asn Ala Val				
	290		295	300
Arg Ser Gly Ile Val Ala Gly His Asn Ile Gly Gly Lys Glu Leu Glu				
305		310		315
Ser Val Gly Val Gln Gly Ser Asn Gly Ile Ser Ile Phe Gly Tyr Asn				
	325		330	335
Met Thr Ser Thr Gly Leu Ser Val Lys Ala Ala Lys Lys Leu Gly Leu				
	340		345	350
Glu Val Ser Phe Ser Asp Phe Glu Asp Lys Gln Lys Ala Trp Phe Leu				
	355		360	365
His Glu Asn Asn Asp Ser Val Lys Ile Arg Ile Val Tyr Glu Thr Lys				
	370		375	380
Ser Arg Arg Ile Ile Gly Ala Gln Leu Ala Ser Lys Ser Glu Ile Ile				
385		390		395
Ala Gly Asn Ile Asn Met Phe Ser Leu Ala Ile Gln Glu Lys Lys Thr				
	405		410	415
Ile Asp Glu Leu Ala Leu Leu Asp Leu Phe Phe Leu Pro His Phe Asn				
	420		425	430
Ser Pro Tyr Asn Tyr Met Thr Val Ala Ala Leu				
	435		440	

CLAIMS

1. A method of enhancing the growth rate and/or controlling the metabolic activity of a lactic acid bacterial strain, comprising cultivating the strain in association with a lactic acid bacterial helper organism that is defective in its pyruvate metabolism.
2. A method according to claim 1 wherein the cultivation of the lactic acid bacterial strain in association with the helper organism results in an enhancement of the acid production of the strain.
3. A method according to claim 2 wherein the cultivation results in a Δ pH of at least 0.05 after 3 hours or more of cultivation.
4. A method according to claim 1 wherein the strain is cultivated in a medium having an initial degree of oxygen saturation which is 10% or higher.
5. A method according to claim 4 wherein the medium has an initial degree of oxygen saturation which is 20% or higher.
6. A method according to claim 1 wherein the helper organism is capable of reducing the amount of oxygen present in the medium by at least 1% per hour.
7. A method according to claim 1, wherein the helper organism is a derivative of a lactic acid bacterium.
8. A method according to claim 7 wherein the helper organism essentially does not produce lactic acid.
9. A method according to claim 1 wherein the helper organism is defective in its ability to express at least one enzyme

selected from the group consisting of pyruvate formate lyase, pyruvate dehydrogenase, lactate dehydrogenase, acetolactate synthetase, second acetolactate synthetase, acetolactate decarboxylase and diacetyl reductase.

5 10. A method according to claim 9 wherein the helper organism is *Lactococcus lactis* subs. *lactis* strain DN223 deposited under the accession No. DSM 11036.

11. A method according to claim 9 wherein the helper organism is *Lactococcus lactis* subs. *lactis* strain DN224 deposited under
10 the accession No. DSM 11037.

12. A method according to claim 1, wherein the lactic acid bacterial strain is cultivated in a medium which is selected from the group consisting of milk, meat, flour dough, wine and a plant material.

15 13. A method according to claim 1 wherein the ratio between helper organism cells and cells of the lactic acid bacterial strain is in the range of 1000:1 to 1:1000.

14. A method according to any of claims 1-13 wherein a gene coding for an enzyme that is capable of regenerating NAD^+ is
20 overexpressed in the helper organism.

15. A method according to claim 14 wherein the enzyme catalyses the reduction of O_2 to H_2O or H_2O_2 .

16. A method according to claim 15 wherein the enzyme is NADH: H_2O oxidase including the enzyme having the sequence SEQ
25 ID NO:2.

17. A method according to claim 14 wherein the helper organism is an Ldh⁻ strain.

18. A method of improving the shelf life and/or the quality of an edible product comprising adding to the product a lactic acid bacterial strain that is defective in its pyruvate metabolism.

5 19. A method according to claim 18 wherein the lactic acid bacterial strain essentially does not produce lactic acid.

20. A method according to claim 18 wherein the lactic acid bacterial strain is defective in its ability to express at least one enzyme selected from the group consisting of pyruvate
10 formate lyase, pyruvate dehydrogenase, lactate dehydrogenase, acetolactate synthetase, second acetolactate synthetase, acetolactate decarboxylase and diacetyl reductase.

21. A method according to claim 18 wherein the edible product is selected from the group consisting of milk, flour dough,
15 meat, wine and a plant material.

22. A method according to claim 21 wherein the edible product is non-pasteurized milk.

23. A method according to claim 18 wherein the lactic acid bacterial strain is added to the product at its site of
20 production.

24. A method according to claim 23 wherein the lactic acid bacterial strain is added to raw milk following milking.

25. A starter culture composition comprising a lactic acid bacterium and a lactic acid bacterial helper organism that is
25 defective in its pyruvate metabolism, said helper organism being capable of enhancing the growth rate and/or controlling the metabolic activity of the lactic acid bacterium.

26. A composition according to claim 25 wherein the helper organism essentially does not produce lactic acid.

27. A composition according to claim 25 or 26 wherein the helper organism is defective in its ability to produce at least one enzyme selected from the group consisting of pyruvate formate lyase, pyruvate dehydrogenase, lactate dehydrogenase, acetolactate synthetase, second acetolactate synthetase, acetolactate decarboxylase and diacetyl reductase.

28. A composition according to claim 25 wherein the helper organism is *Lactococcus lactis* subs. *lactis* strain DN223 deposited under the accession No. DSM 11036.

29. A composition according to claim 25 wherein the helper organism is *Lactococcus lactis* subs. *lactis* strain DN224 deposited under the accession No. DSM 11037.

30. A composition according to any of claims 25-29 wherein a gene coding for an enzyme that is capable of regenerating NAD⁺ is overexpressed in the helper organism.

31. A composition according to claim 30 wherein the enzyme catalyses the reduction of O₂ to H₂O or H₂O₂.

32. A composition according to claim 31 wherein the enzyme is NADH:H₂O oxidase including the enzyme having the sequence SEQ ID NO:2.

33. A composition according to claim 30 wherein the helper organism is an Ldh⁻ strain.

34. A composition according to claim 25 that comprises two or more different lactic acid bacterial strains.

35. A lactic acid bacterium that is defective in at least one

enzyme involved in the pyruvate metabolism and in which a gene capable of regenerating NAD^+ is overexpressed.

36. A bacterium according to claim 35 which is defective in its ability to express at least one enzyme selected from the group consisting of pyruvate formate lyase, pyruvate dehydrogenase, lactate dehydrogenase, acetolactate synthetase, second acetolactate synthetase, acetolactate decarboxylase and diacetyl reductase.

37. A bacterium according to claim 35 wherein the gene capable of regenerating NAD^+ that is overexpressed codes for an enzyme catalysing the reduction of O_2 to H_2O or H_2O_2 .

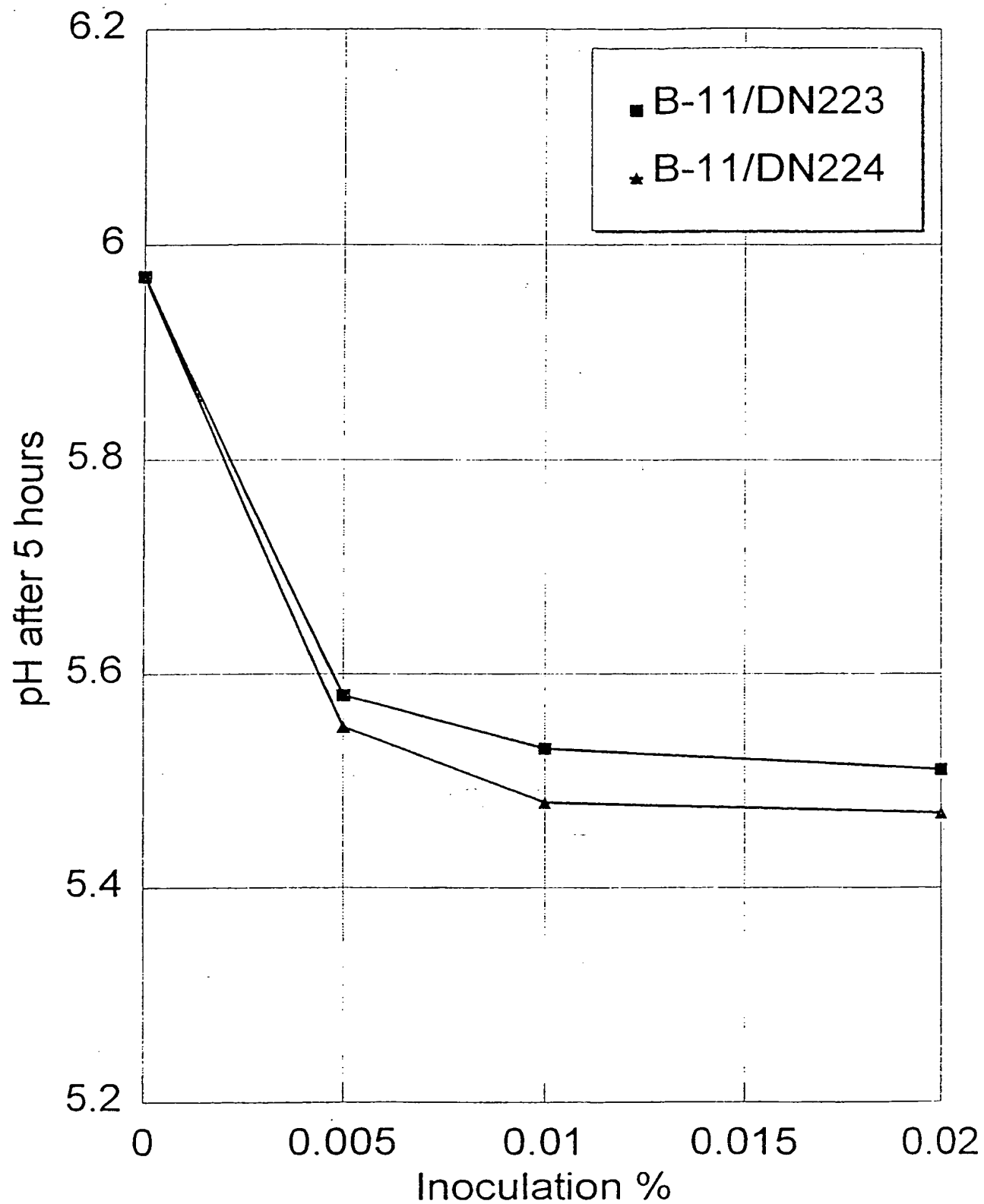
38. A bacterium according to claim 37 wherein the enzyme is $\text{NADH:H}_2\text{O}$ oxidase including the enzyme having the sequence SEQ ID NO:2.

39. An isolated DNA fragment derived from a lactic acid bacterium comprising a gene coding for a polypeptide having $\text{NADH:H}_2\text{O}$ oxidase activity.

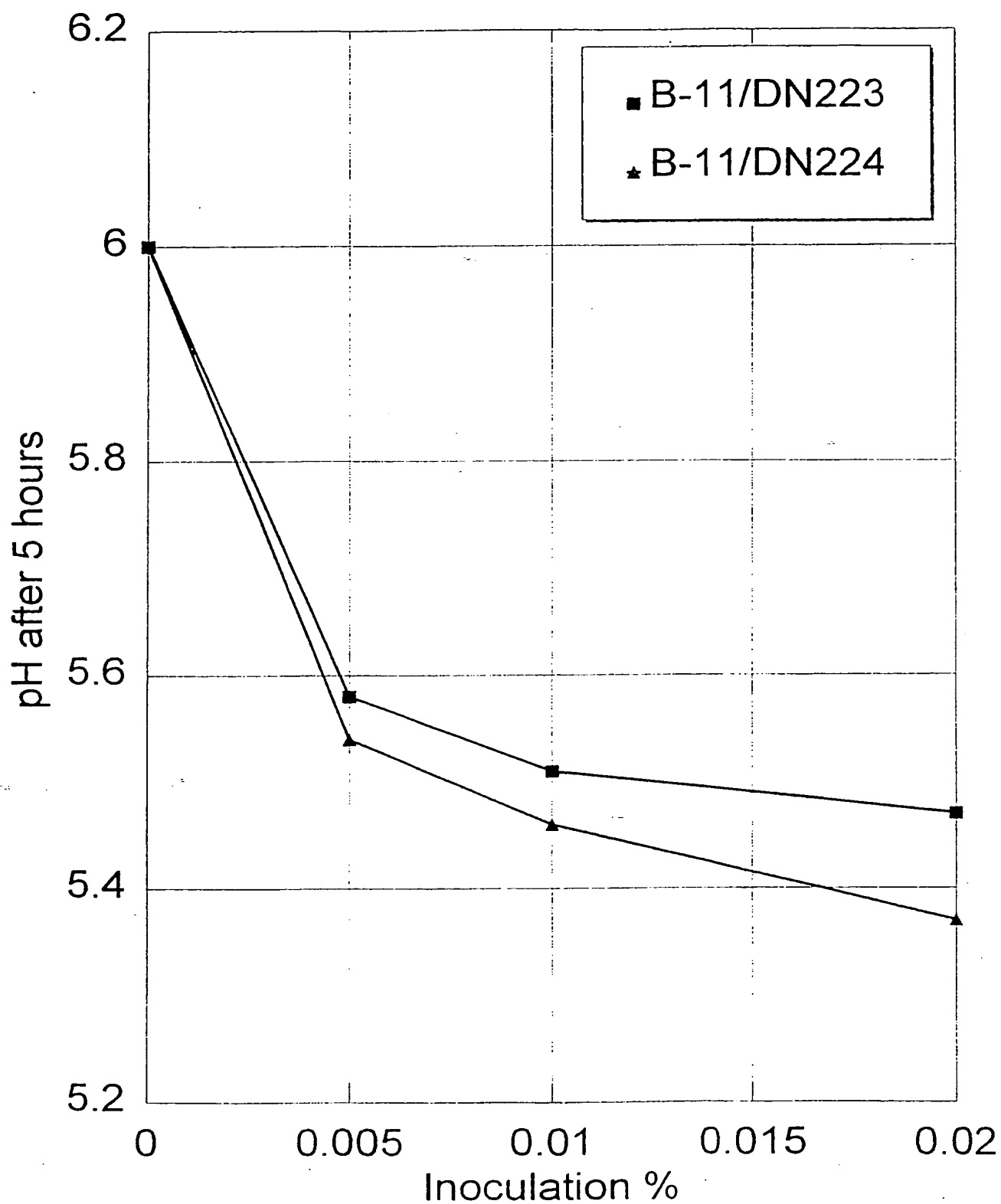
40. A DNA fragment according to claim 39 which is selected from the group consisting of the sequence shown in SEQ NO ID:1 and a variant or derivative hereof which is at least 50% identical with said sequence.

41. A recombinant DNA molecule comprising the DNA fragment of any of claims 39-40.

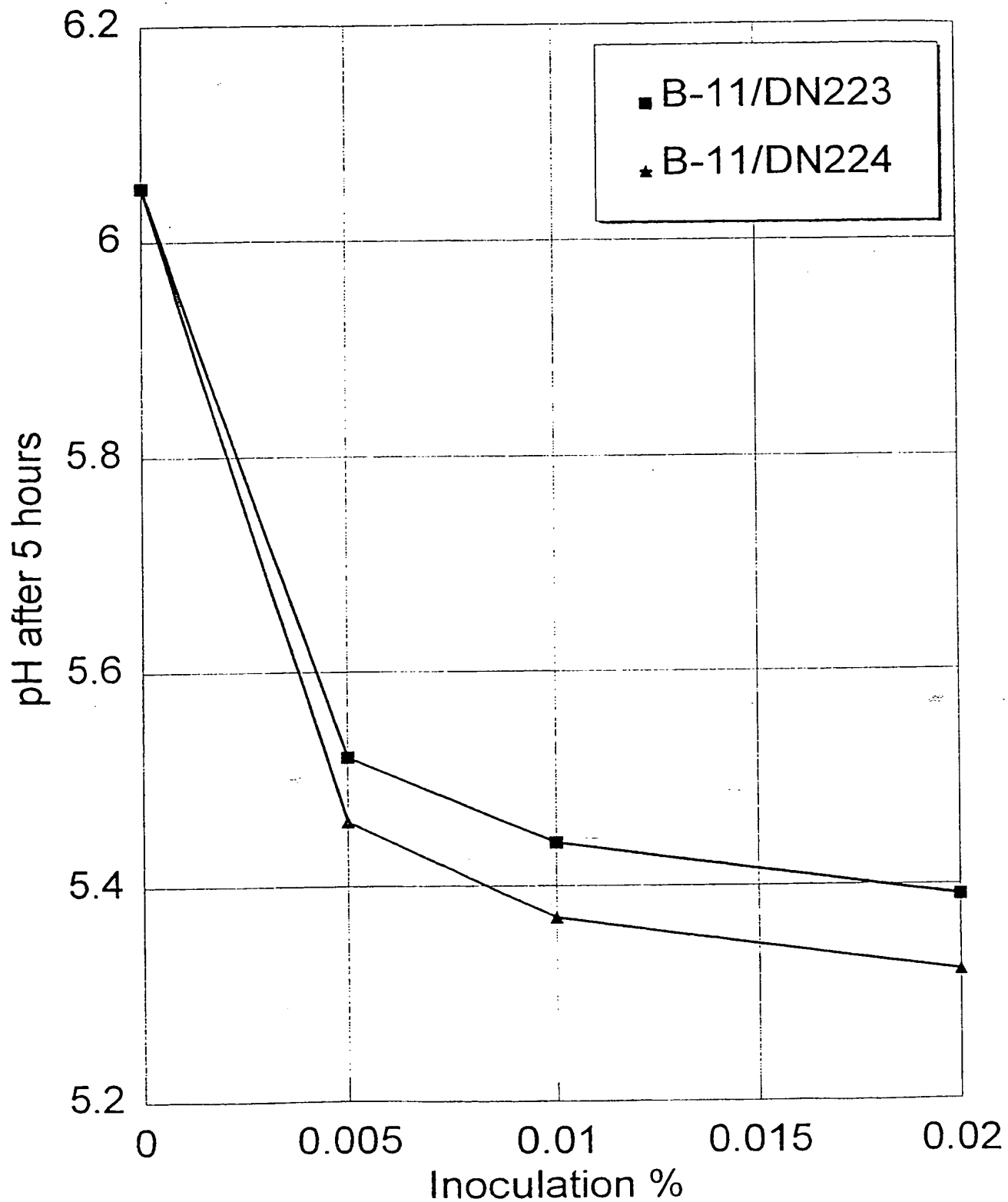
1/8

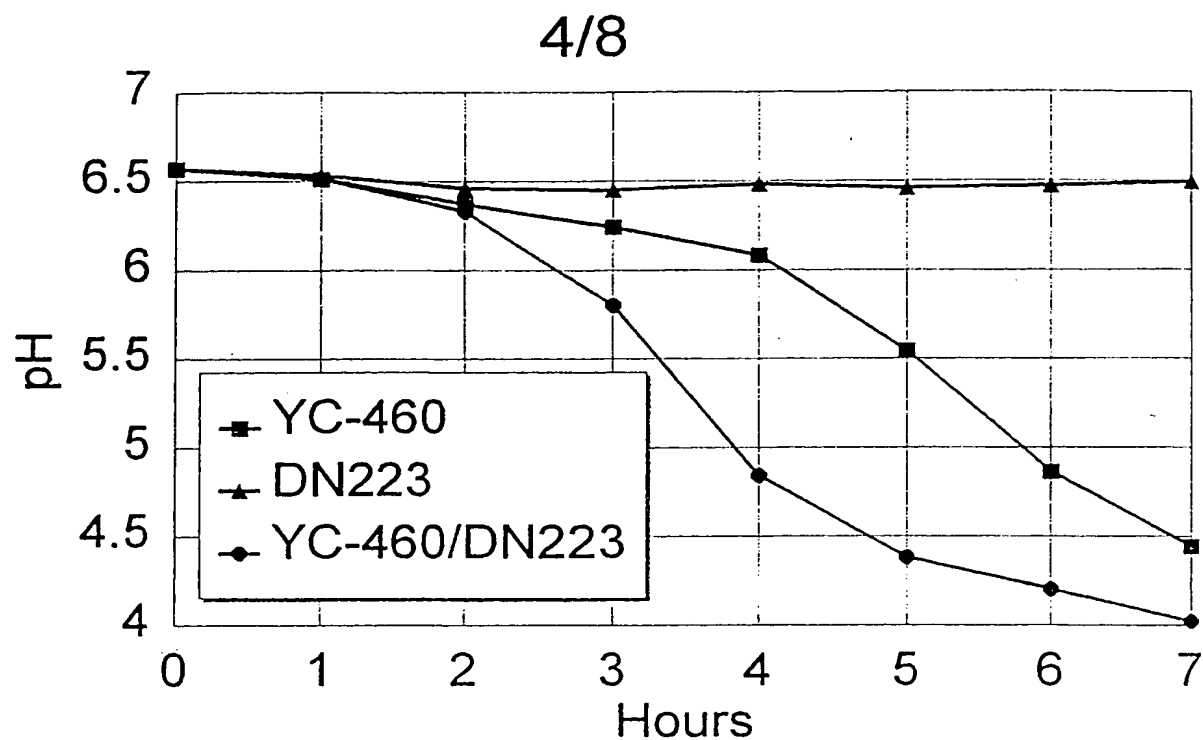
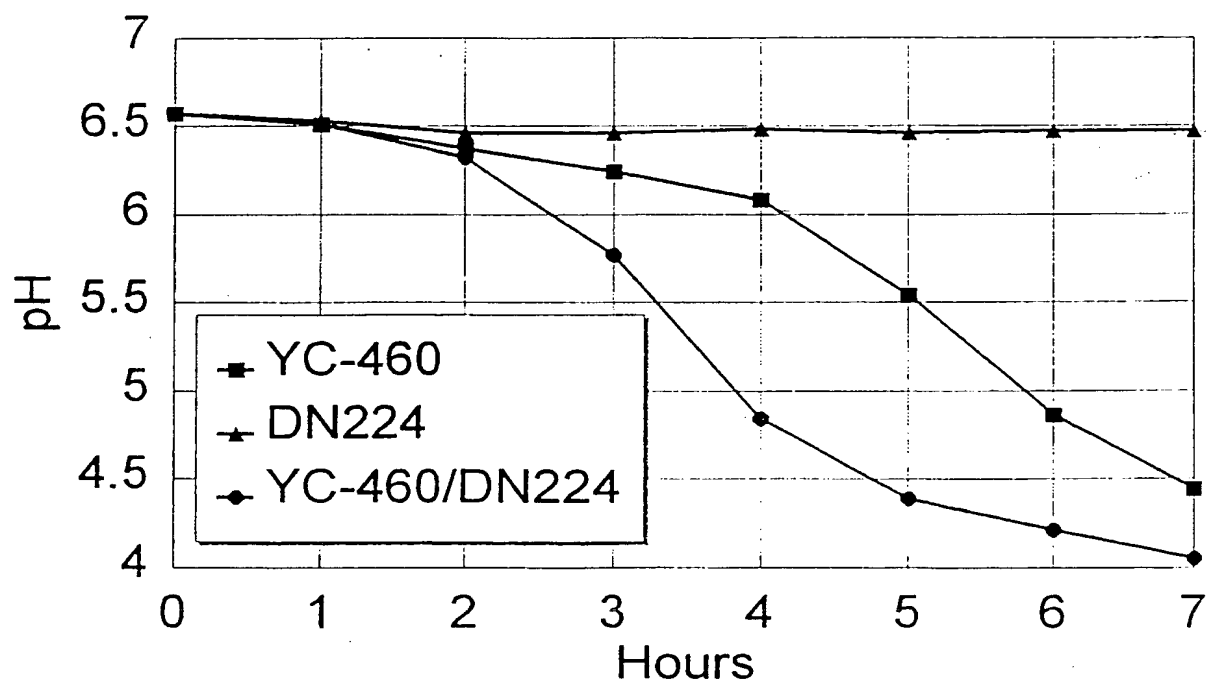
**Fig. 1**

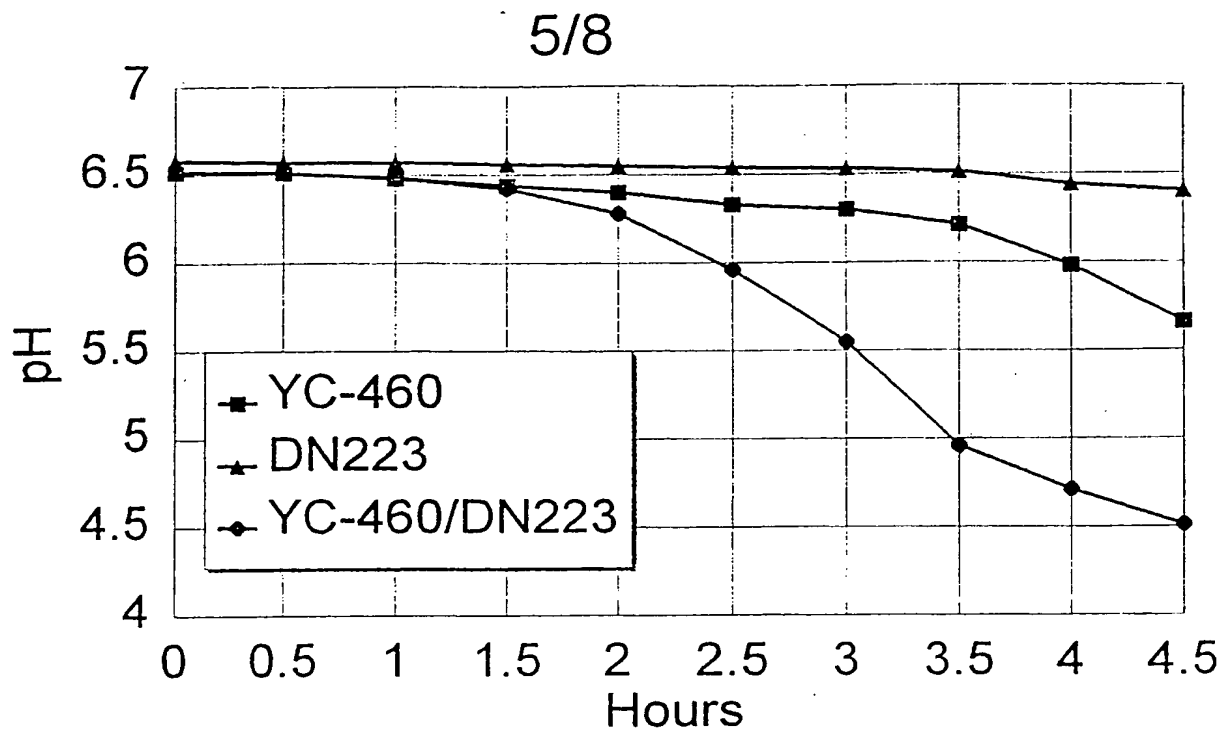
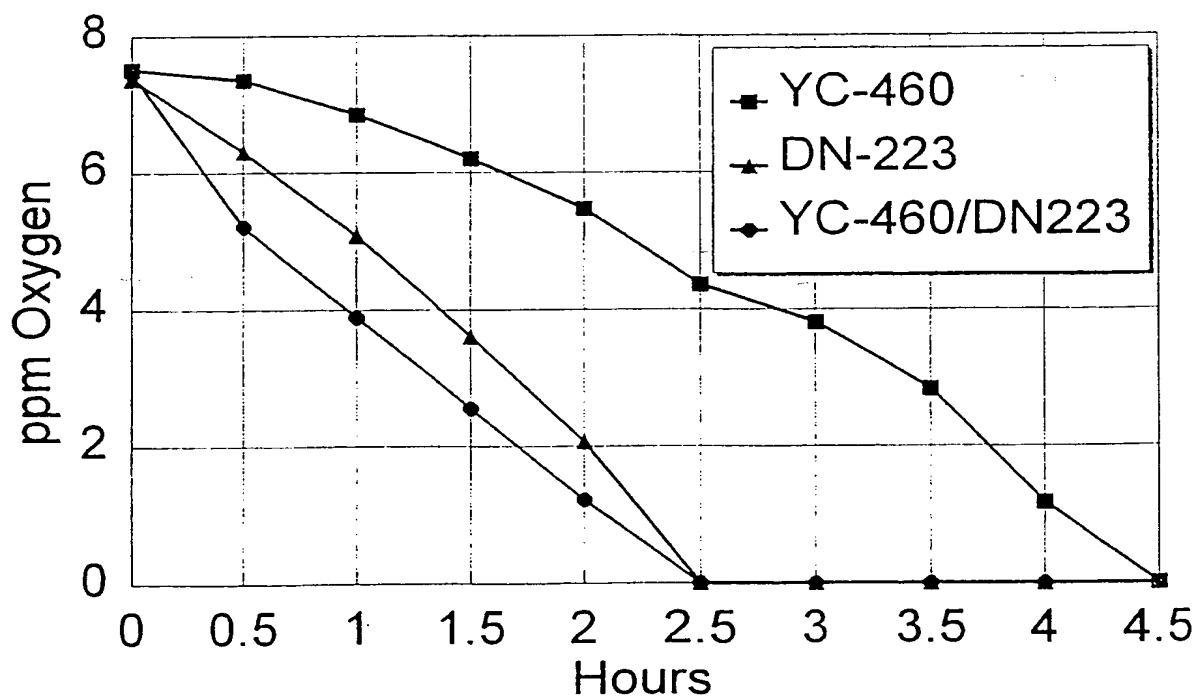
2/8

**Fig. 2**

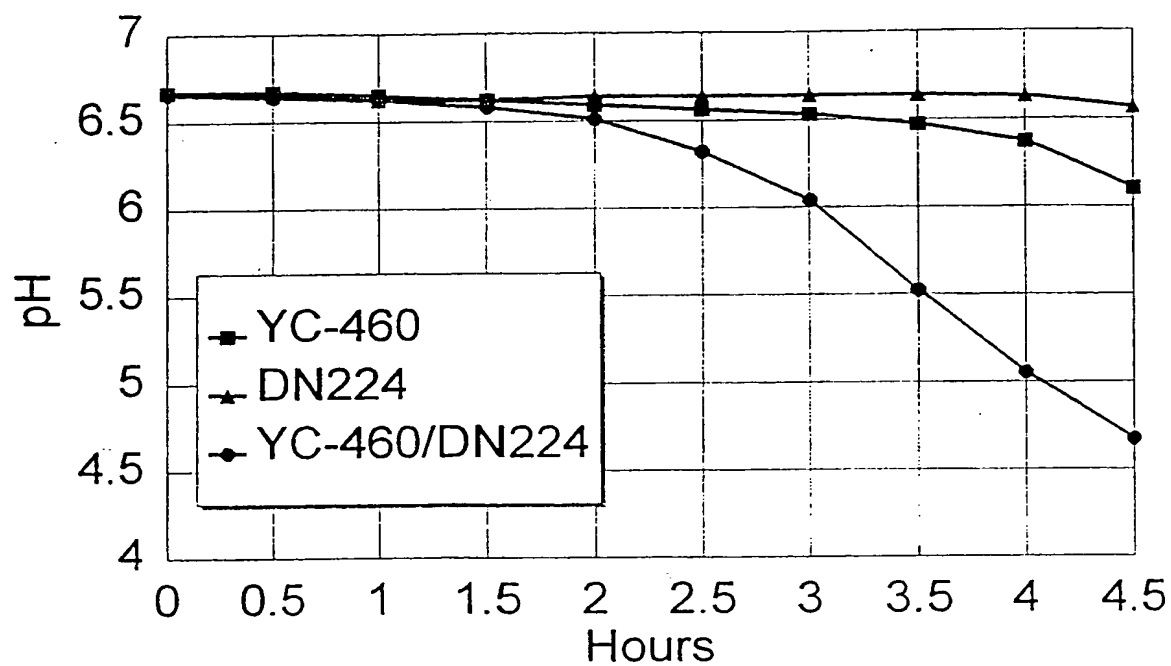
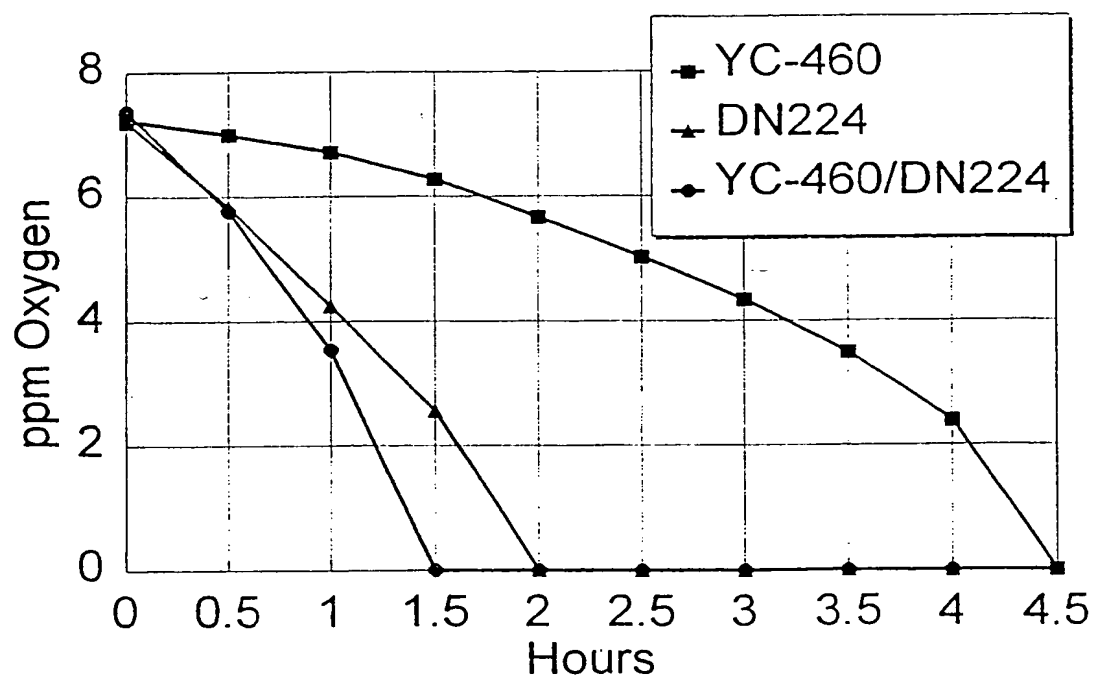
3/8

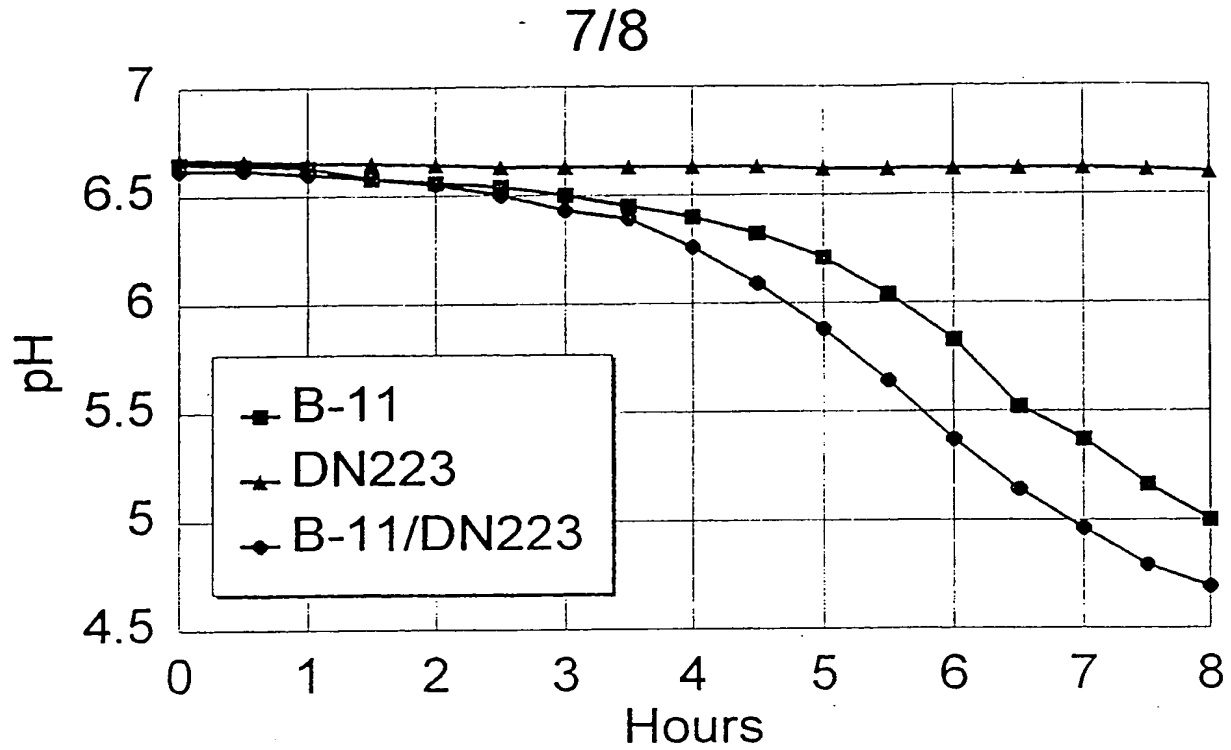
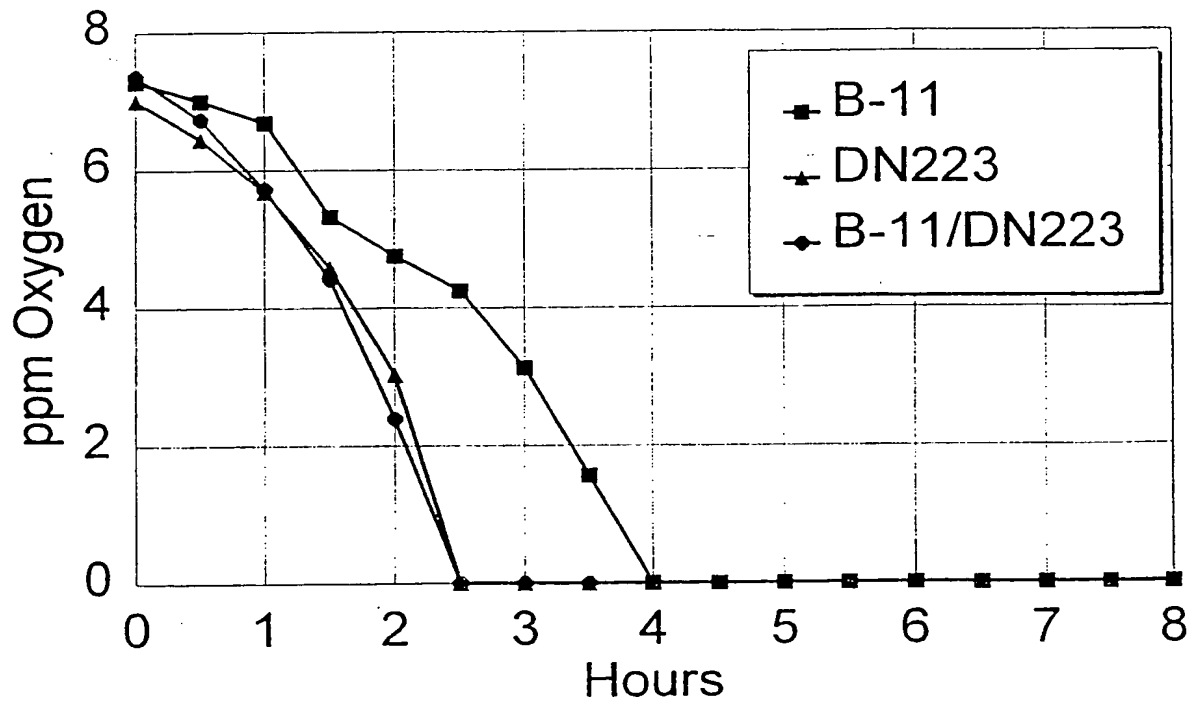
**Fig. 3**

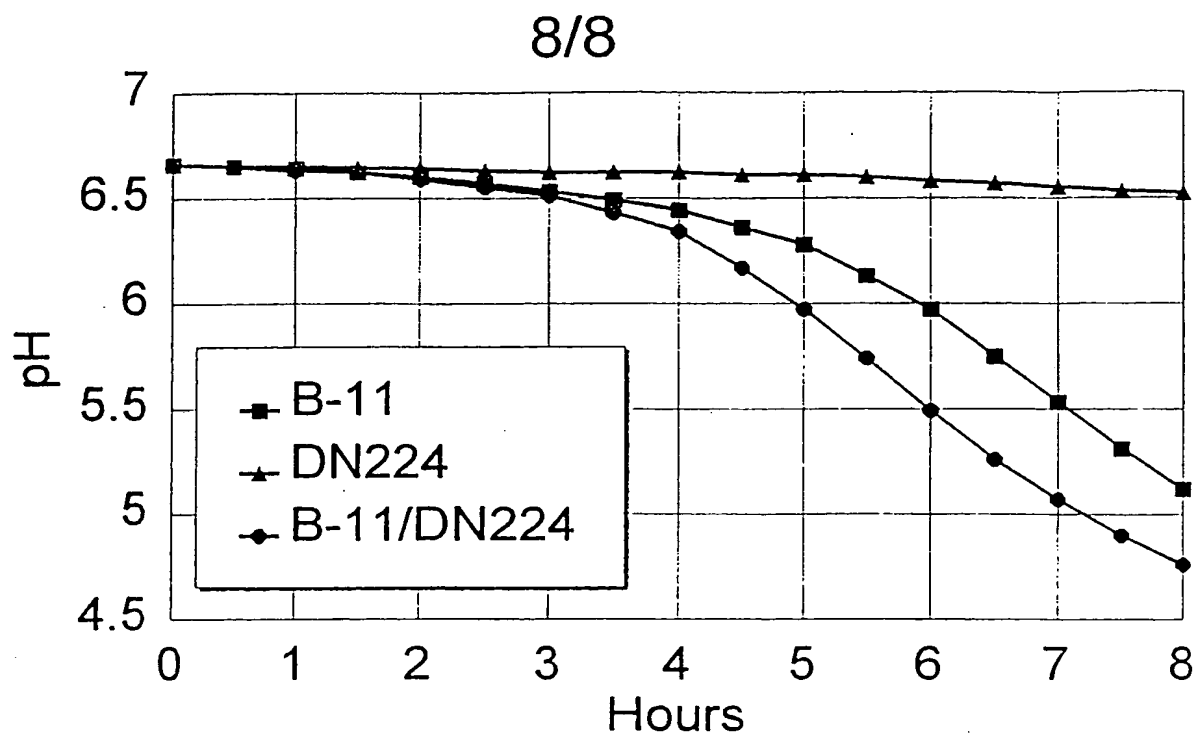
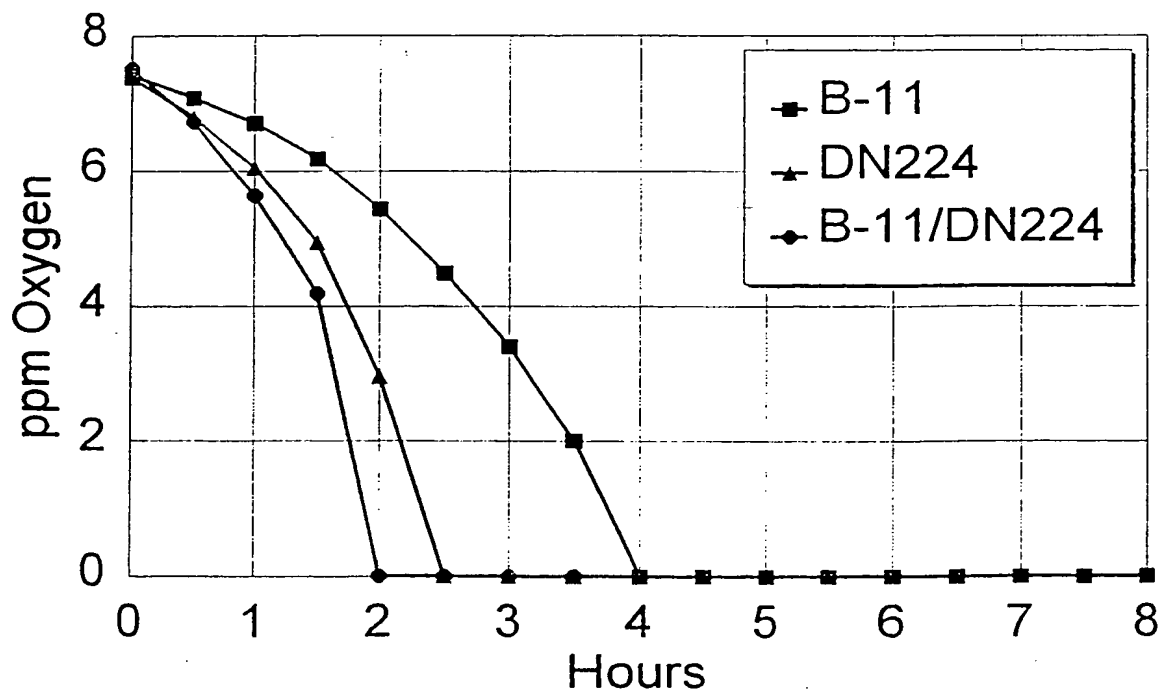
**Fig. 4****Fig. 5**

**Fig. 6A****Fig. 6B**

6/8

**Fig. 7A****Fig. 7B**

**Fig. 8A****Fig. 8B**

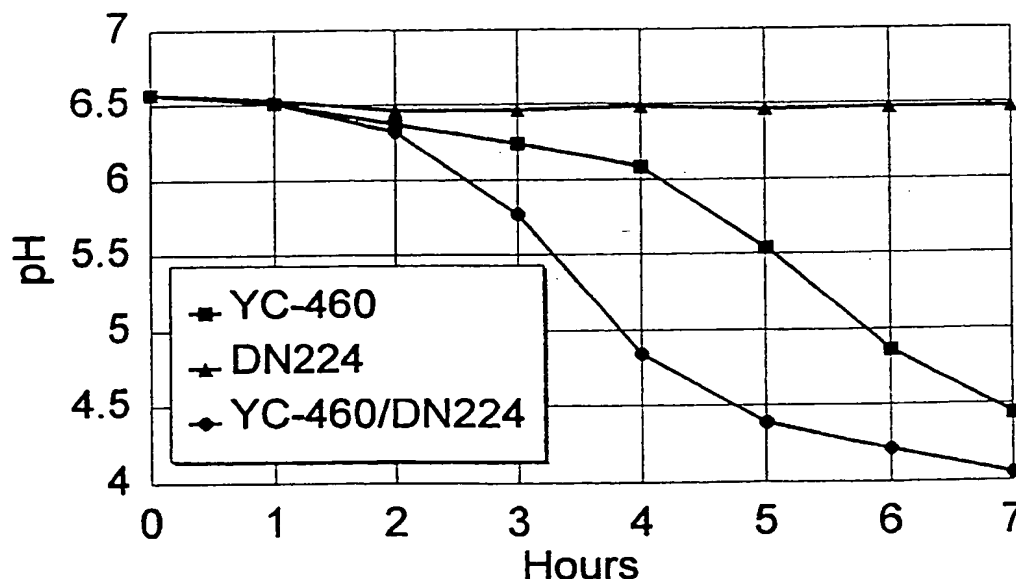
**Fig. 9A****Fig. 9B**



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁶ : C12N 15/53, 9/02, C12P 7/56, 39/00, C12N 1/20, A23C 9/123		A3	(11) International Publication Number: WO 98/54337
			(43) International Publication Date: 3 December 1998 (03.12.98)
(21) International Application Number: PCT/DK98/00210		(81) Designated States: AL, AM, AT, AT (Utility model), AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, CZ (Utility model), DE, DE (Utility model), DK, DK (Utility model), EE, EE (Utility model), ES, FI, FI (Utility model), GB, GE, GH, GM, GW, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SK (Utility model), SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG).	
(22) International Filing Date: 25 May 1998 (25.05.98)		Published With international search report.	
(30) Priority Data: 0633/97 30 May 1997 (30.05.97) DK 60/048,337 30 May 1997 (30.05.97) US		(88) Date of publication of the international search report: 25 March 1999 (25.03.99)	
(71) Applicant (for all designated States except US): CHR. HANSEN A/S [DK/DK]; Bøge Allé 10-12, DK-2970 Hørsholm (DK).			
(72) Inventors; and (75) Inventors/Applicants (for US only): KRINGELUM, Børge [DK/DK]; Vårbuen 48, DK-2750 Ballerup (DK). NILSSON, Dan [DK/DK]; Gefionsbakken 4A, DK-3060 Espergærde (DK).			
(74) Agent: PLOUGMANN, VINGTOFT & PARTNERS; Sankt Annæ Plads 11, P.O. Box 3007, DK-1021 Copenhagen K (DK).			

(54) Title: LACTIC ACID BACTERIAL STARTER CULTURES AND COMPOSITIONS THEREOF



(57) Abstract

Methods of enhancing the growth rate and/or controlling the metabolic activity of lactic acid bacteria and of improving the shelf life and/or the quality of an edible product using lactic acid bacterial organisms which are defective in their pyruvate metabolism. There is also provided starter culture compositions comprising such defective lactic acid bacteria as helper organisms and lactic acid bacterial starter culture strains. Useful helper organisms are *Lactococcus* strains which are defective with respect to pyruvate formate lyase (Pfl) and/or lactate dehydrogenase (Ldh) activity. The helper organisms may overexpress a gene coding for an NAD⁺ regenerating enzyme such as NADH oxidase encoded by *nox* gene.

FOR THE PURPOSES OF INFORMATION ONLY

Codes used to identify States party to the PCT on the front pages of pamphlets publishing international applications under the PCT.

AL	Albania	ES	Spain	LS	Lesotho	SI	Slovenia
AM	Armenia	FI	Finland	LT	Lithuania	SK	Slovakia
AT	Austria	FR	France	LU	Luxembourg	SN	Senegal
AU	Australia	GA	Gabon	LV	Latvia	SZ	Swaziland
AZ	Azerbaijan	GB	United Kingdom	MC	Monaco	TD	Chad
BA	Bosnia and Herzegovina	GE	Georgia	MD	Republic of Moldova	TG	Togo
BB	Barbados	GH	Ghana	MG	Madagascar	TJ	Tajikistan
BE	Belgium	GN	Guinea	MK	The former Yugoslav Republic of Macedonia	TM	Turkmenistan
BF	Burkina Faso	GR	Greece	ML	Mali	TR	Turkey
BG	Bulgaria	HU	Hungary	MN	Mongolia	TT	Trinidad and Tobago
BJ	Benin	IE	Ireland	MR	Mauritania	UA	Ukraine
BR	Brazil	IL	Israel	MW	Malawi	UG	Uganda
BY	Belarus	IS	Iceland	MX	Mexico	US	United States of America
CA	Canada	IT	Italy	NE	Niger	UZ	Uzbekistan
CF	Central African Republic	JP	Japan	NL	Netherlands	VN	Viet Nam
CG	Congo	KE	Kenya	NO	Norway	YU	Yugoslavia
CH	Switzerland	KG	Kyrgyzstan	NZ	New Zealand	ZW	Zimbabwe
CI	Côte d'Ivoire	KP	Democratic People's Republic of Korea	PL	Poland		
CM	Cameroon	KR	Republic of Korea	PT	Portugal		
CN	China	KZ	Kazakstan	RO	Romania		
CU	Cuba	LC	Saint Lucia	RU	Russian Federation		
CZ	Czech Republic	LI	Liechtenstein	SD	Sudan		
DE	Germany	LK	Sri Lanka	SE	Sweden		
DK	Denmark	LR	Liberia	SG	Singapore		
EE	Estonia						

INTERNATIONAL SEARCH REPORT

International Application No

PCT/UK 98/00210

A. CLASSIFICATION OF SUBJECT MATTER

IPC 6 C12N15/53 C12N9/02 C12P7/56 C12P39/00 C12N1/20
A23C9/123

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC 6 C12P C12N A23C

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	FERAIN, THIERRY ET AL: "Lactobacillus plantarum ldhL gene: overexpression and deletion" J. BACTERIOL. (1994), 176(3), 596-601 CODEN: JOBAAY;ISSN: 0021-9193, XP000608378 see abstract see page 598, right-hand column, paragraph 2 - page 600, left-hand column, paragraph 2 --- -/--	1,7,9, 12,25,27

☒ Further documents are listed in the continuation of box C.☒ Patent family members are listed in annex.

* Special categories of cited documents :

A document defining the general state of the art which is not considered to be of particular relevance

E earlier document but published on or after the international filing date

L document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

O document referring to an oral disclosure, use, exhibition or other means

P document published prior to the international filing date but later than the priority date claimed

T later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

X document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

Y document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.

Z document member of the same patent family

Date of the actual completion of the international search

22 September 1998

Date of mailing of the international search report

15. 01 1999

Name and mailing address of the ISA

European Patent Office, P.B. 5818 Patentlaan 2
NL - 2280 HV Rijswijk
Tel. (+31-70) 340-2040, Tx. 31 651 epo nl,
Fax: (+31-70) 340-3016

Authorized officer

MONTERO LOPEZ B.

INTERNATIONAL SEARCH REPORT

International Application No

PCT/LK 98/00210

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

Category	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	GOUPIL N ET AL: "Imbalance of leucine flux in Lactococcus lactis and its use for the isolation of diacetyl-overproducing strains." APPLIED AND ENVIRONMENTAL MICROBIOLOGY, (1996 JUL) 62 (7) 2636-40. JOURNAL CODE: 6K6. ISSN: 0099-2240., XP002078235 UNITED STATES see abstract see page 2638, right-hand column, paragraph 2 - page 639, right-hand column, last paragraph ---	1,7,9, 12,25,27
A	HIROSHI KUROSAWA ET AL.: "L-lactic acid production from starch by coimmobilized mixed culture system of Aspergillus awamori and Streptococcus lactis" BIOTECHNOLOGY AND BIOENGINEERING INCLUDING: SYMPOSIUM BIOTECHNOLOGY IN ENERGY PRODUCTION AND CONSERVATION., vol. 31, 5 February 1908, pages 183-187, XP002040834 NEW YORK US see the whole document ---	1-38
P,X	WO 98 07843 A (CHR. HANSEN A/S) 26 February 1998 cited in the application see page 6, line 3 - page 9, line 12 see page 12, line 7 - page 14, line 10 see page 17, line 13 - page 20, line 8 -----	18,20, 21,23, 25,27-29

INTERNATIONAL SEARCH REPORT

Int. application No.
PCT/DK 98/00210

Box I Observations where certain claims were found unsearchable (Continuation of item 1 of first sheet)

This International Search Report has not been established in respect of certain claims under Article 17(2)(a) for the following reasons:

1. ☐ Claims Nos.:
because they relate to subject matter not required to be searched by this Authority, namely:

2. ☐ Claims Nos.:
because they relate to parts of the International Application that do not comply with the prescribed requirements to such an extent that no meaningful International Search can be carried out, specifically:

3. ☐ Claims Nos.:
because they are dependent claims and are not drafted in accordance with the second and third sentences of Rule 6.4(a).

Box II Observations where unity of invention is lacking (Continuation of item 2 of first sheet)

This International Searching Authority found multiple inventions in this international application, as follows:

see additional sheet

1. ☐ As all required additional search fees were timely paid by the applicant, this International Search Report covers all searchable claims.

2. ☐ As all searchable claims could be searched without effort justifying an additional fee, this Authority did not invite payment of any additional fee.

3. ☐ As only some of the required additional search fees were timely paid by the applicant, this International Search Report covers only those claims for which fees were paid, specifically claims Nos.:

4. ☒ No required additional search fees were timely paid by the applicant. Consequently, this International Search Report is restricted to the invention first mentioned in the claims; it is covered by claims Nos.:

1-38

Remark on Protest

- ☐ The additional search fees were accompanied by the applicant's protest.
- ☐ No protest accompanied the payment of additional search fees.

FURTHER INFORMATION CONTINUED FROM PCT/ISA/ 210

1. Claims: 1-38

Lactic acid bacterial strain defective in its pyruvate metabolism, starter composition comprising the same and use therefore for enhancing growth rate and/or controlling the metabolic activity of a lactic acid bacterial strain, for improving shelf life and/or quality of an edible product.

2. Claims: 39-41

DNA fragment derived from a lactic acid bacterium comprising a gene encoding a polypeptide having NADH:H₂O activity, and recombinant DNA molecule comprising the same.

Information on patent family members

PCT/LK 98/00210

Form PCT/ISA/210 (patent family annex) (July 1992)